

# BELGIAN DUBEL - SZYSZKA

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **24**
- SRM **15.1**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **5 %**
- Size with trub loss **63 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **75.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **59.2 liter(s)**
- Total mash volume **79 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	9 kg (43.4%)	82 %	4
Grain	Viking Pale Ale malt	7 kg (33.7%)	80 %	5
Grain	Pszeniczny	1.5 kg (7.2%)	85 %	4
Grain	Abbey Malt Weyermann	0.9 kg (4.3%)	75 %	45
Grain	Special B Malt	1.2 kg (5.8%)	65.2 %	315
Grain	Carafa II	0.15 kg (0.7%)	70 %	812
Sugar	cukier kandyzowany biały	1 kg (4.8%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	60 g	60 min	10 %
Boil	Lublin (Lubelski)	50 g	60 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Liquid	50 ml	Fermentum Mobile