

## Belgijski dubbel

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- Gravity **17.1 BLG**
- ABV ---
- IBU **32**
- SRM **11.3**
- Style **Belgian Dubbel**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

### Fermentables

| Type           | Name    | Amount        | Yield | EBC |
|----------------|---------|---------------|-------|-----|
| Liquid Extract | Bruntal | 5.1 kg (100%) | 81 %  | 26  |

### Hops

| Use for             | Name       | Amount | Time   | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil                | Willamette | 30 g   | 60 min | 5 %        |
| Boil                | Comet      | 20 g   | 15 min | 8.3 %      |
| Boil                | Sterling   | 30 g   | 15 min | 4.5 %      |
| Aroma (end of boil) | Comet      | 10 g   | 5 min  | 8.3 %      |
| Aroma (end of boil) | Sterling   | 30 g   | 5 min  | 4.5 %      |

### Yeasts

| Name                     | Type | Form | Amount | Laboratory |
|--------------------------|------|------|--------|------------|
| Fermentis Safbrew BE-256 | Ale  | Dry  | 11.5 g | Fermentis  |