

Christmas Dubbel 17 BLG

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **17**
- SRM **15.9**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-------------------------------------|---------------|-------|-----|
| Liquid Extract | Bursztynowy płynny ekstrakt słodowy | 4.5 kg (100%) | 90 % | 50 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Saaz (Czech Republic) | 40 g | 70 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------|------|------|--------|------------|
| Fermentis T-58 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------------------|--------|---------|--------|
| Flavor | Cukier kandyzowany płynny | 200 g | Boil | 15 min |
| Flavor | Cukier kandyzowany | 250 g | Boil | 15 min |
| Flavor | Laska cynamonu | 6 g | Boil | 10 min |
| Flavor | Suszone skórki z pomarańczy | 20 g | Boil | 10 min |
| Flavor | Goździki | 5 g | Boil | 10 min |
| Fining | Mech irlandzki | 5 g | Boil | 10 min |