

# Dubbel

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU ---
- SRM **14.3**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.2 kg (44.4%)	81 %	4
Grain	Viking Pale Ale malt	2.4 kg (33.3%)	80 %	5
Grain	Pszeniczny	0.8 kg (11.1%)	85 %	4
Grain	Abbey Malt Weyermann	0.3 kg (4.2%)	75 %	45
Grain	Special B Malt	0.4 kg (5.6%)	65.2 %	315
Grain	Weyermann - Carafa I	0.1 kg (1.4%)	70 %	690

## Extras

Type	Name	Amount	Use for	Time
Flavor	Syrop	800 g	Boil	15 min