

Dubbel 6/21

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **21**
- SRM **32.2**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

Mash information

- Mash efficiency **63 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|----------------|--------|-----|
| Grain | Briess - Pale Ale Malt | 5.5 kg (77.5%) | 80 % | 7 |
| Grain | Biscuit Malt | 0.3 kg (4.2%) | 79 % | 45 |
| Grain | Cara Blonde - Castle Malting | 0.3 kg (4.2%) | 78 % | 16 |
| Sugar | cukier trzcinowy | 1 kg (14.1%) | 78.3 % | 542 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 20 g | 60 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|------|--------|---------|------------|
| WLP570 - Belgian Golden Ale Yeast | Ale | Liquid | 1000 ml | --- |