

# Dubbel

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **19**
- SRM **12.3**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **10.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.3 liter(s)**

## Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **21.3 liter(s)**

## Fermentables

| Type  | Name                       | Amount          | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Strzegom Pilzneński        | 1.65 kg (39.6%) | 80 %  | --- |
| Grain | Viking Pale Ale malt       | 1.25 kg (30%)   | 80 %  | 5   |
| Grain | Pszenica niesłodowana      | 0.35 kg (8.4%)  | 70 %  | 3   |
| Grain | Strzegom Monachijski typ I | 0.25 kg (6%)    | 79 %  | 16  |
| Grain | Special B Castle           | 0.12 kg (2.9%)  | 70 %  | 350 |
| Grain | Amber Malt                 | 0.1 kg (2.4%)   | 75 %  | 43  |
| Grain | Strzegom Karmel 150        | 0.15 kg (3.6%)  | 75 %  | 150 |
| Sugar | cukier muscovado           | 0.3 kg (7.2%)   | --- % | --- |

## Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Sybilla  | 20 g   | 60 min | 4.8 %      |
| Boil    | lubelski | 10 g   | 15 min | 3 %        |

## Yeasts

| Name                    | Type | Form  | Amount | Laboratory       |
|-------------------------|------|-------|--------|------------------|
| FM26 Belgijskie Pagórki | Ale  | Slant | 100 ml | Fermentum Mobile |

## Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 2 g    | Boil    | 10 min |
| Other  | pożywka        | 1 g    | Boil    | 10 min |