

# 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	Sybillia	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