

# Dubbel

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **23**
- SRM **13.1**
- 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)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **28.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	5.5 kg (79.7%)	80 %	4
Grain	Caramunich® typ I	0.6 kg (8.7%)	73 %	80
Sugar	brązowy cukier kandyzowany	0.5 kg (7.2%)	--- %	---
Grain	Special B Malt	0.3 kg (4.3%)	65.2 %	315

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	50 g	60 min	3.54 %
Boil	Hallertau	20 g	30 min	4.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM27 Artefakty trapistów	Ale	Liquid	30 ml	Fermentum Mobile