

# dubbel

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **22**
- SRM **21.2**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

## Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **22.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	0.35 kg (7.1%)	80 %	5
Grain	Pilzneński	2.2 kg (44.9%)	81 %	4
Grain	Pszeniczny	1 kg (20.4%)	85 %	4
Grain	Strzegom Monachijski typ II	0.35 kg (7.1%)	79 %	22
Grain	Biscuit Malt	0.3 kg (6.1%)	79 %	45
Grain	Carahell	0.1 kg (2%)	77 %	26
Grain	Special B Malt	0.2 kg (4.1%)	65.2 %	315
Sugar	Candi Sugar, Dark	0.25 kg (5.1%)	78.3 %	542
Sugar	Brown Sugar, Light	0.15 kg (3.1%)	100 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	50 min	11 %
Boil	Styrian Golding	10 g	10 min	2.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M47 Belgian Abbey	Ale	Dry	11 g	Mangrove Jack's