

dubbel i owoce

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **26**
- SRM **15.4**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **29 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------------|---------------|-------|-----|
| Grain | Castle Malting - Pilsneński 6-rzędowy | 3 kg (40.5%) | 80 % | 5 |
| Grain | Castle Pale Ale | 2 kg (27%) | 80 % | 8 |
| Grain | Strzegom Monachijski typ I | 1 kg (13.5%) | 79 % | 16 |
| Sugar | Brown Sugar, Dark | 0.5 kg (6.8%) | 100 % | 99 |
| Grain | Abbey Malt Weyermann | 0.5 kg (6.8%) | 75 % | 45 |
| Grain | Special B Castle | 0.2 kg (2.7%) | 70 % | 350 |
| Grain | Karmelowy żytni Strzegom | 0.2 kg (2.7%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | Agnus | 25 g | 60 min | 12 % |