

## Dubbel (roboczy)

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **23**
- SRM **16.5**
- Style **Belgian Dubbel**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **8 %**
- Size with trub loss **22.7 liter(s)**
- Boil time **70 min**
- Evaporation rate **8 %/h**
- Boil size **28 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner	2.7 kg (40.4%)	89 %	3.5
Grain	Weyermann - Pale Ale	2 kg (29.9%)	89 %	6.5
Grain	Weyermann - pszeniczny jasny	0.7 kg (10.5%)	89 %	4
Grain	Castle Malting - Château Special B	0.3 kg (4.5%)	89 %	290
Grain	Weyermann - Abbey	0.3 kg (4.5%)	89 %	45
Grain	Weyermann - Carafa Special I	0 kg	89 %	900
Sugar	cukier kandyzowany	0.68 kg (10.2%)	100 %	200

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum (DE)	20 g	50 min	13.5 %
Boil	Saaz (CZ)	10 g	10 min	2.85 %

### Yeasts

Name	Type	Form	Amount	Laboratory
wyeast 3787	Ale	Liquid	100 ml	---

### Extras

Type	Name	Amount	Use for	Time
Water Agent	chlerek wapnia	5 g	Boil	10 min
Flavor	cukier kandyzowany	680 g	Boil	15 min