

# Dubbel V

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- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU ---
- SRM **14.4**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **3 %**
- Size with trub loss **22.7 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **24.5 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (83.3%)	80 %	5
Sugar	Brown Sugar, Dark	0.5 kg (8.3%)	100 %	99
Grain	Weyermann Spezial W	0.25 kg (4.2%)	68 %	300
Grain	Brown Malt (British Chocolate)	0.25 kg (4.2%)	70 %	175