

# dubbeltówka

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **27**
- SRM **11.9**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **34.5 liter(s)**

## Mash information

- Mash efficiency **92 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **22.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (80.3%)	81 %	4
Grain	Cara Gold	0.067 kg (1.1%)	75 %	120
Grain	Weyermann Specjal W	0.3 kg (4.8%)	68 %	300
Grain	Carahell	0.36 kg (5.8%)	77 %	26
Sugar	Candi Sugar, Amber	0.5 kg (8%)	78.3 %	148

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Blanc	30 g	60 min	9.8 %
Boil	Hallertau Blanc	20 g	10 min	9.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM27 Artefakty trapistów	Ale	Liquid	1000 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Other	cukier	250 g	Boil	10 min