

# Dubel

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **28**
- SRM **17.6**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **18.5 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Heritage	4 kg (80%)	80 %	6
Grain	Viking Melanoidynowy	0.6 kg (12%)	75 %	60
Grain	Special W Malt	0.4 kg (8%)	65.2 %	300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Harlequin	15 g	90 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP530 - Abbey Ale Yeast	Ale	Liquid	300 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Other	Mieszanka szydlowska	400 g	Boil	20 min