

## duvel 2

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- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU **23**
- SRM **5.3**
- Style **Belgian Golden Strong Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

### Fermentables

| Type  | Name                     | Amount         | Yield  | EBC |
|-------|--------------------------|----------------|--------|-----|
| Grain | Weyermann - Pilsner Malt | 6.8 kg (91.4%) | 81 %   | 5   |
| Sugar | Candi Sugar, Clear       | 0.64 kg (8.6%) | 78.3 % | 2   |

### Hops

| Use for             | Name                  | Amount | Time   | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil                | Saaz (Czech Republic) | 60 g   | 60 min | 3.7 %      |
| Aroma (end of boil) | Saaz (Czech Republic) | 30 g   | 15 min | 3.7 %      |