

# Lekki Dubbel

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- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **17**
- SRM **16.1**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.2 liter(s)**
- Total mash volume **5.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	0.4 kg (7.5%)	81 %	4
Liquid Extract	Gozdawa ekstrakt słodowy superjasny	3.4 kg (64.2%)	80 %	40
Grain	Weyermann - Vienna Malt	0.4 kg (7.5%)	81 %	8
Grain	Special B Malt	0.2 kg (3.8%)	65.2 %	315
Grain	Caramunich® typ I	0.2 kg (3.8%)	73 %	80
Grain	Biscuit Malt	0.2 kg (3.8%)	79 %	45
Sugar	Kandyzowany	0.5 kg (9.4%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nadwiślański	30 g	60 min	5.9 %