

test belgian dubbel

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **21**
- SRM **7.5**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------|----------------|-------|-----|
| Liquid Extract | ekstrakt | 3.6 kg (78.3%) | 85 % | 20 |
| Sugar | cukier | 1 kg (21.7%) | 100 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------|--------|--------|------------|
| Boil | Styrian Golding | 40 g | 60 min | 3.6 % |
| Aroma (end of boil) | Styrian Golding | 60 g | 10 min | 3.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| belgian ale trappist | Ale | Dry | 10 g | gozdawa |