

3. Dubeltówka

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **24**
- SRM **18.3**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **14.7 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.8 liter(s)**
- Total mash volume **15.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (61%)	80 %	4
Grain	Caramunich® typ I	0.2 kg (4.9%)	73 %	80
Grain	Strzegom Wiedeński	0.8 kg (19.5%)	79 %	10
Grain	Pszeniczny	0.3 kg (7.3%)	85 %	4
Grain	Special B Malt	0.15 kg (3.7%)	65.2 %	315
Sugar	Candi Sugar, Dark	0.15 kg (3.7%)	78.3 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding	30 g	50 min	3.6 %
Boil	Styrian Golding	20 g	15 min	3.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP540 - Abbey IV Ale Yeast	Ale	Liquid	70 ml	White Labs