

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **20**
- SRM **19**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **14.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **13 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (76.7%)	81 %	4
Grain	Special B Castle	0.25 kg (7.7%)	70 %	350
Grain	Słód Caramunich Typ II Weyermann	0.3 kg (9.2%)	73 %	120
Grain	Weyermann - Carafa II Special	0.045 kg (1.4%)	70 %	900
Grain	Pszeniczny	0.165 kg (5.1%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	9 g	60 min	12.5 %

Notes

- Whirlfloc - 0,5g/5 min
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