

# BDW1

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- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **30**
- SRM **35.2**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **1 %**
- Size with trub loss **20.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **22.3 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **23.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (54.8%)	80 %	4
Grain	Biscuit Malt	2 kg (27.4%)	79 %	45
Grain	Special B Malt	0.5 kg (6.8%)	65.2 %	315
Grain	Coffee light	0.1 kg (1.4%)	70 %	250
Sugar	Candi Sugar, Dark	0.7 kg (9.6%)	78.3 %	542

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	10.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Slant	200 ml	Fermentum Mobile