

# belgian double

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- Gravity **17.3 BLG**
- ABV ---
- IBU **19**
- SRM **22.2**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **24.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	2.11 kg (31.6%)	83 %	6
Grain	Pilzneński	2.37 kg (35.5%)	81 %	4
Grain	Strzegom Wiedeński	1 kg (15%)	79 %	10
Grain	Special B Malt	0.3 kg (4.5%)	65.2 %	315
Grain	Biscuit Malt	0.24 kg (3.6%)	79 %	45
Grain	Carafa II	0.06 kg (0.9%)	70 %	812
Sugar	Candi Sugar, Dark	0.44 kg (6.6%)	78.3 %	400
Sugar	Molasses	0.15 kg (2.2%)	78.3 %	158

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	18 g	60 min	11 %
Boil	Saaz (Czech Republic)	10 g	10 min	4.5 %
Boil	Saaz (Czech Republic)	10 g	0 min	4.5 %