

## Belgian Dubbel

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- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU ---
- SRM **15.7**
- 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)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.5 liter(s)**
- Total mash volume **28.6 liter(s)**

### Fermentables

| Type  | Name                        | Amount         | Yield  | EBC |
|-------|-----------------------------|----------------|--------|-----|
| Grain | Strzegom Pilzneński         | 2.7 kg (37.8%) | 80 %   | 4   |
| Grain | Strzegom Wiedeński          | 2 kg (28%)     | 79 %   | 10  |
| Grain | Strzegom Monachijski typ II | 1 kg (14%)     | 79 %   | 22  |
| Grain | Strzegom Pale Ale           | 1 kg (14%)     | 79 %   | 6   |
| Grain | Special B Malt              | 0.25 kg (3.5%) | 65.2 % | 315 |
| Grain | Caraaroma                   | 0.2 kg (2.8%)  | 78 %   | 400 |

### Yeasts

| Name                     | Type | Form  | Amount | Laboratory |
|--------------------------|------|-------|--------|------------|
| Fermentis Safbrew BE-256 | Ale  | Slant | 200 ml | Fermentis  |