

Belgian Dubbel

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **22**
- SRM **10.7**
- 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński | 5 kg (76.9%) | 81 % | 4 |
| Grain | Weyermann - Carapils | 0.25 kg (3.8%) | 78 % | 4 |
| Grain | Caraaroma | 0.25 kg (3.8%) | 78 % | 400 |
| Sugar | Cukier kandyzowany | 1 kg (15.4%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|---------|--------|--------|------------|
| First Wort | Oktawia | 30 g | 60 min | 7.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|------|-------|---------|-------------|
| Wyeast - Trappist High Gravity | Ale | Slant | 2000 ml | Wyeast Labs |