

# Belgian Dubbel

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- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **27**
- SRM **14.3**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **15.8 liter(s)**

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pale Malt (2 Row) UK | 2 kg (57.1%)   | 78 %  | 6   |
| Grain | Caramunich® typ I    | 1 kg (28.6%)   | 73 %  | 80  |
| Grain | Pszeniczny           | 0.5 kg (14.3%) | 85 %  | 4   |

## Hops

| Use for             | Name        | Amount | Time   | Alpha acid |
|---------------------|-------------|--------|--------|------------|
| Boil                | Amora Preta | 10 g   | 45 min | 11.2 %     |
| Boil                | Amora Preta | 10 g   | 10 min | 11.2 %     |
| Aroma (end of boil) | Amora Preta | 10 g   | 0 min  | 11.2 %     |

## Yeasts

| Name           | Type | Form | Amount | Laboratory |
|----------------|------|------|--------|------------|
| Safbrew BE-256 | Ale  | Dry  | 11.5 g | Fermentis  |