

# Belgian Dubbel

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **14**
- SRM **30.7**
- 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 **5 %/h**
- Boil size **23.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Ekstrakt Profimator Ciemny	4 kg (88.9%)	81 %	130
Sugar	Cukier Belgijski Ciemny	0.5 kg (11.1%)	100 %	100

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	30 g	50 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	10 g	10 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Liquid	1000 ml	Fermentum Mobile