

# Belgian Dubel

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **22**
- SRM **10.2**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **5 %**
- Size with trub loss **63 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **75.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **50.4 liter(s)**
- Total mash volume **67.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	7 kg (39.3%)	82 %	4
Grain	Viking Pale Ale malt	6 kg (33.7%)	80 %	5
Grain	Pszeniczny	2 kg (11.2%)	85 %	4
Grain	Abbey Malt Weyermann	1.5 kg (8.4%)	75 %	45
Grain	Carafa	0.3 kg (1.7%)	70 %	664
Sugar	Candi Sugar, Clear	1 kg (5.6%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	150 g	60 min	4.5 %