

# Bubbel

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **19**
- SRM **4.8**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	5 kg (90.9%)	80 %	3
Grain	Karmelowy Jasny 30EBC	0.25 kg (4.5%)	75 %	35
Grain	Biscuit Malt	0.25 kg (4.5%)	79 %	50

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	30 g	60 min	5.2 %
Aroma (end of boil)	Styrian Golding	30 g	10 min	3.4 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Other	Cukier kandyzowany brązowy	500 g	Boil	60 min