

## dubbel #1

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- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **22**
- SRM **16.4**
- Style **Belgian Dubbel**

### Batch size

- Expected quantity of finished beer **9.8 liter(s)**
- Trub loss **10 %**
- Size with trub loss **10.8 liter(s)**
- Boil time **30 min**
- Evaporation rate **15 %/h**
- Boil size **12.1 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.9 liter(s)**
- Total mash volume **14 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.8 kg (82.1%)	81 %	4
Grain	Special B Malt	0.14 kg (4.1%)	65.2 %	315
Grain	Abbey Castle	0.14 kg (4.1%)	80 %	45
Sugar	Cukier kandyzowany domowy	0.3 kg (8.8%)	65 %	90
Grain	Weyermann - Dehusked Carafa II	0.03 kg (0.9%)	70 %	837

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	30 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM27 Artefakty trapistów	Ale	Liquid	60 ml	Fermentum Mobile