

# Dubbel

- Gravity **15.7 BLG**
- ABV ---
- IBU **17**
- SRM **29.3**
- 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 **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.8 kg (66.1%)	79 %	6
Grain	Strzegom Monachijski typ II	0.7 kg (12.2%)	79 %	22
Grain	Special B Malt	0.3 kg (5.2%)	65.2 %	315
Grain	crystal 400	0.25 kg (4.3%)	68 %	400
Grain	Aromatic Malt	0.2 kg (3.5%)	78 %	51
Sugar	cukier kandyzowany płyny 200ml	0.3 kg (5.2%)	78.3 %	148
Sugar	cukier kandyzowany	0.2 kg (3.5%)	78 %	148

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (USA)	35 g	60 min	3.75 %
Boil	Saaz (USA)	20 g	10 min	3.75 %

## Yeasts

Name	Type	Form	Amount	Laboratory
t-58	Ale	Dry	11 g	fermentis