

# Dubbel

---

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **20**
- SRM **7**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **30.2 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (81.3%)	81 %	4
Grain	Słód Caramunich Typ I Weyermann	0.4 kg (6.5%)	73 %	120
Sugar	cukier kandyzowany brązowy	0.75 kg (12.2%)	100 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	25 g	60 min	8.1 %
Boil	Styrian Golding	25 g	15 min	2.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Dry	115 g	Fermentum Mobile