

# Dubbel

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- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **24**
- SRM **22.2**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **20.8 liter(s)**

## Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann Pilsneński	2.7 kg (42.2%)	81 %	2
Grain	Weyermann Wiedeński	1.8 kg (28.1%)	79 %	8
Liquid Extract	Bruntal Pale Ale	0.5 kg (7.8%)	80 %	35
Grain	Abbey Weyermann	0.5 kg (7.8%)	75 %	45
Sugar	Belgijski ciemny cukier kandyzowany	0.4 kg (6.3%)	78.3 %	400
Sugar	cukier trzcinowy	0.4 kg (6.3%)	78.3 %	200
Grain	Strzegom Karmel 150	0.1 kg (1.6%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	40 min	10 %
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