

## Dubbel 6/21

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- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **21**
- SRM **32.2**
- 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 **120 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

### Mash information

- Mash efficiency **63 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5.5 kg (77.5%)	80 %	7
Grain	Biscuit Malt	0.3 kg (4.2%)	79 %	45
Grain	Cara Blonde - Castle Malting	0.3 kg (4.2%)	78 %	16
Sugar	cukier trzcinowy	1 kg (14.1%)	78.3 %	542

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP570 - Belgian Golden Ale Yeast	Ale	Liquid	1000 ml	---