

Dubbel

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **18**
- SRM **14.1**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **10.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.3 liter(s)**

Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **20.9 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.6 kg (39%)	81 %	4
Grain	Viking Pale Ale malt	1.4 kg (34.1%)	80 %	5
Grain	Pszenica niesłodowana	0.35 kg (8.5%)	75 %	3
Grain	Special B Malt	0.12 kg (2.9%)	65.2 %	315
Grain	Amber Malt	0.15 kg (3.7%)	75 %	60
Grain	Weyermann - Carared	0.15 kg (3.7%)	75 %	45
Grain	Weyermann - Carafa II	0.03 kg (0.7%)	70 %	837
Sugar	cukier muscovado	0.3 kg (7.3%)	--- %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	21 g	60 min	4.8 %
Boil	Sybilla	7 g	5 min	4.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Liquid	140 ml	Fermentum Mobile