

# Dubbel

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **24**
- SRM **23.3**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **6 %**
- Size with trub loss **15.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **21.3 liter(s)**

## Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2 kg (44%)	82 %	4
Grain	Viking Pale Ale malt	1 kg (22%)	80 %	5
Grain	Pszeniczny	0.5 kg (11%)	85 %	4
Grain	Strzegom Wiedeński	0.2 kg (4.4%)	79 %	10
Grain	Special B Malt	0.2 kg (4.4%)	65.2 %	315
Grain	Caramunich® typ I	0.2 kg (4.4%)	73 %	80
Sugar	Candi Sugar, Dark	0.45 kg (9.9%)	78.3 %	450

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	13 g	60 min	13.5 %
Boil	Saaz (Czech Republic)	10 g	10 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM25 Klasztorna medytacja	Ale	Liquid	100 ml	Fermentum Mobile