

dubbel sróbel

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **22**
- SRM **18.1**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|--------|-----|
| Grain | Viking Pale Ale malt | 2 kg (33.9%) | 80 % | 5 |
| Sugar | cukier trzcinowy | 0.5 kg (8.5%) | 90 % | 10 |
| Sugar | cukier biały | 0.1 kg (1.7%) | 95 % | 1 |
| Grain | Special B Malt | 0.4 kg (6.8%) | 65.2 % | 315 |
| Grain | Abbey Malt Weyermann | 0.3 kg (5.1%) | 75 % | 45 |
| Grain | Pszeniczny | 0.5 kg (8.5%) | 85 % | 4 |
| Grain | Strzegom Wiedeński | 2 kg (33.9%) | 79 % | 10 |
| Grain | Carafa II | 0.1 kg (1.7%) | 70 % | 812 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | lunga | 20 g | 60 min | 11 % |
| Boil | Tomyski | 20 g | 5 min | 2.8 % |