

# Dubbel the pleasure

---

- Gravity **16.1 BLG**
- ABV ---
- IBU **18**
- SRM **16.8**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **14.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **12.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilsneński	1.9 kg (61.3%)	81 %	3.5
Grain	Castle Malting - Special B	0.1 kg (3.2%)	77 %	320
Grain	Weyermann - Caramunich	0.1 kg (3.2%)	76 %	100
Grain	Weyermann - Monachijski II	1 kg (32.3%)	79 %	25

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding	25 g	60 min	3.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Liquid	300 ml	Fermentum Mobile