

Dubbel (twojbrowar)

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **22**
- SRM **16.4**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.9 liter(s)**
- Total mash volume **23.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (67.2%)	80 %	5
Grain	Monachijski	1 kg (16.8%)	80 %	16
Grain	Special B Malt	0.5 kg (8.4%)	65.2 %	315
Grain	Caramel/Crystal Malt - 40L	0.25 kg (4.2%)	74 %	79
Grain	Aroma CastleMalting	0.2 kg (3.4%)	78 %	100

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	13.5 %
Boil	Willamette	10 g	10 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safbrew BE-256	Ale	Dry	11.5 g	Fermentis