

## Dubbel v2

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- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **21**
- SRM **11.5**
- Style **Belgian Dubbel**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **20 %/h**
- Boil size **31.2 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **22.2 liter(s)**

### Fermentables

| Type  | Name                            | Amount          | Yield  | EBC |
|-------|---------------------------------|-----------------|--------|-----|
| Grain | Pilzneński                      | 5 kg (79.4%)    | 81 %   | 4   |
| Sugar | cukier kandyzowany brązowy      | 0.75 kg (11.9%) | --- %  | --- |
| Grain | Special B Malt                  | 0.2 kg (3.2%)   | 65.2 % | 315 |
| Grain | Biscuit Malt                    | 0.3 kg (4.8%)   | 79 %   | 45  |
| Grain | Castle Malting - Chocolate Malt | 0.05 kg (0.8%)  | 60 %   | 900 |

### Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnat | 30 g   | 75 min | 7.6 %      |