

Dubel

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **19**
- SRM **16.6**
- 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 **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Vienna Malt	4 kg (57.1%)	81 %	8.5
Grain	Eraclea	2 kg (28.6%)	80 %	2.5
Grain	Special W Malt	0.6 kg (8.6%)	65.2 %	300
Grain	Abbey Malt Weyermann	0.4 kg (5.7%)	75 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Harlequin	15 g	90 min	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 3787 Trappist High Gravity	Ale	Liquid	300 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
Flavor	Mieszanka szydłowska	200 g	Secondary	14 day(s)
Flavor	Konfitura z płatków róży	200 g	Secondary	14 day(s)