

Dubel

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **28**
- SRM **15**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|---------------|--------|-----|
| Grain | Heritage | 5 kg (84.7%) | 81 % | 6 |
| Grain | Special W Malt | 0.4 kg (6.8%) | 65.2 % | 300 |
| Sugar | Brown Sugar, Dark | 0.5 kg (8.5%) | 100 % | 65 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Harlequin | 20 g | 90 min | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|--------|--------|------------|
| WLP530 - Abbey Ale Yeast | Ale | Liquid | 300 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------------------|--------|---------|--------|
| Other | Mieszanka szydłowska | 400 g | Boil | 20 min |