

Dubell122015

- Gravity **17.2 BLG**
- ABV ---
- IBU **31**
- SRM **24.2**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------|------------|-------|-----|
| Grain | pale ale | 3 kg (60%) | 75 % | 8 |
| Grain | abbey | 1 kg (20%) | 75 % | 45 |
| Grain | crystal | 1 kg (20%) | 75 % | 120 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------|--------|--------|------------|
| Boil | tom | 15 g | 20 min | 15 % |
| Boil | styr | 30 g | 60 min | 3.5 % |