

# GAZOWANY DUBBEL

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **21**
- SRM **16.9**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **25.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.1 kg (64.3%)	81 %	3
Grain	Monachijski	1 kg (15.7%)	80 %	15
Grain	Cara Ruby Castle	0.2 kg (3.1%)	78 %	50
Grain	Biscuit Malt	0.2 kg (3.1%)	77 %	50
Grain	Special B Castle	0.2 kg (3.1%)	77 %	300
Sugar	Candi Sugar, Amber	0.68 kg (10.7%)	78.3 %	200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Rubin	25 g	60 min	9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Liquid	30 ml	Fermentum Mobile