

## W3

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- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **32**
- SRM **16.2**
- 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 **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	5.1 kg (100%)	80 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Willamette	30 g	60 min	5 %
Boil	Comet	20 g	15 min	8.3 %
Boil	Sterling	30 g	15 min	4.5 %
Aroma (end of boil)	Comet	10 g	5 min	8.3 %
Aroma (end of boil)	Sterling	30 g	5 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew BE-256	Ale	Dry	11.5 g	Fermentis