

Wedzony Belgian Dubbel

- Gravity **17.1 BLG**
- ABV ---
- IBU **31**
- SRM **35.6**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|--------|-----|
| Grain | Pilznieński | 5 kg (82%) | 81 % | 4 |
| Grain | Strzegom Karmel 300 | 0.4 kg (6.6%) | 70 % | 299 |
| Grain | Karmelowy Czerwony | 0.2 kg (3.3%) | 75 % | 59 |
| Sugar | Candi Sugar, Dark | 0.5 kg (8.2%) | 78.3 % | 542 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil | Perle | 40 g | 60 min | 7 % |
| Aroma (end of boil) | Hallertau Spalt Select | 15 g | 15 min | 3.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|--------|--------|------------------|
| FM26 Belgijskie Pagórki | Ale | Liquid | 100 ml | Fermentum Mobile |