

WY3522 Gęstwa Dubbel #2

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **18**
- SRM **11**
- 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 **4.5 liter(s) / kg**
- Mash size **28.1 liter(s)**
- Total mash volume **34.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (70.9%)	81 %	4
Grain	Weyermann - Munich I	1 kg (14.2%)	82 %	14
Grain	Abbey Malt Weyermann	0.25 kg (3.5%)	75 %	45
Sugar	Brown Sugar, Dark	0.8 kg (11.3%)	100 %	99

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	15 g	60 min	5.1 %
Boil	Saaz (Czech Republic)	20 g	60 min	4.5 %
Boil	Saaz (Czech Republic)	30 g	10 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 3522 Belgian Ardennes	Ale	Liquid	200 ml	Wyeast Labs