dubeltówka

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **21**
- SRM **15.3**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **29.7 liter(s)**

Mash information

- Mash efficiency **72.5 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.6 liter(s)**
- Total mash volume **30.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	5 kg *(67.1%)*	80.5 %	6
Grain	Special B Malt	0.25 kg *(3.4%)*	65.2 %	315
Grain	Caramunich® typ I	0.25 kg *(3.4%)*	73 %	80
Grain	Pszeniczny	0.5 kg *(6.7%)*	85 %	4
Grain	Weyermann - Light Munich Malt	0.5 kg *(6.7%)*	82 %	14
Sugar	Candi Sugar, Amber	0.5 kg *(6.7%)*	78.3 %	148
Grain	Aroma CastleMalting	0.25 kg *(3.4%)*	78 %	100
Sugar	Brown Sugar, Light	0.2 kg *(2.7%)*	100 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	22 g	60 min	10 %
Boil	Lublin (Lubelski)	25 g	15 min	2.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM27 Artefakty trapistów	Ale	Slant	250 ml	Fermentum Mobile