

## #31 Dubbel

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- Gravity **16.8 BLG**
- ABV ---
- IBU **20**
- SRM **27.9**
- Style **Belgian Dubbel**

### Batch size

- Expected quantity of finished beer **29.5 liter(s)**
- Trub loss **7 %**
- Size with trub loss **31.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **35.3 liter(s)**

### Mash information

- Mash efficiency **84 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (48.9%)	81 %	4
Grain	Monachijski	1 kg (12.2%)	80 %	16
Grain	Pszeniczny	1 kg (12.2%)	85 %	4
Grain	Biscuit Malt	0.5 kg (6.1%)	79 %	45
Grain	Special B Malt	0.5 kg (6.1%)	65.2 %	315
Grain	caramunich	0.5 kg (6.1%)	75 %	160
Sugar	Candi Sugar, Dark	0.68 kg (8.3%)	78.3 %	220

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	66 g	60 min	4.5 %