

# Belgian Dubbel

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **26**
- SRM **22.2**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1 kg (15.6%)	81 %	4
Grain	Viking Pale Ale malt	3 kg (46.9%)	80 %	5
Grain	Monachijski	1 kg (15.6%)	80 %	16
Grain	Special B Malt	0.5 kg (7.8%)	65.2 %	315
Grain	Strzegom Czekoladowy jasny	0.2 kg (3.1%)	68 %	400
Grain	Simpsons - Coffee Malt	0.5 kg (7.8%)	74 %	296
Grain	Strzegom Wiedeński	0.2 kg (3.1%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	8.8 %
Boil	Lublin (Lubelski)	20 g	10 min	4.4 %
Boil	Magnum	10 g	60 min	11.5 %