

Belgian Dubbel

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **24**
- SRM **24.9**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **19.4 liter(s)**
- Total mash volume **27.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 6.25 kg (73.1%) | 80 % | 5 |
| Grain | Abbey Malt Weyermann | 0.75 kg (8.8%) | 75 % | 45 |
| Grain | Weyermann Specjal W | 0.25 kg (2.9%) | 68 % | 300 |
| Grain | Viking Munich Malt | 0.25 kg (2.9%) | 78 % | 18 |
| Grain | Strzegom Czekoladowy 400 | 0.25 kg (2.9%) | 68 % | 400 |
| Sugar | Cukier kandyzowany | 0.5 kg (5.8%) | 100 % | 600 |
| Sugar | Cukier | 0.3 kg (3.5%) | 100 % | 1 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Magnum | 30 g | 60 min | 10.5 % |
| Aroma (end of boil) | Lublin (Lubelski) | 35 g | 5 min | 2.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|------|-------|--------|------------|
| Safale be-245 | Ale | Slant | 500 ml | --- |