

# Christmas Dubbel 17 BLG

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **17**
- SRM **15.9**
- 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)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bursztynowy płynny ekstrakt słodowy	4.5 kg (100%)	90 %	50

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	40 g	70 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis T-58	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Cukier kandyzowany płynny	200 g	Boil	15 min
Flavor	Cukier kandyzowany	250 g	Boil	15 min
Flavor	Laska cynamonu	6 g	Boil	10 min
Flavor	Suszone skórki z pomarańczy	20 g	Boil	10 min
Flavor	Goździki	5 g	Boil	10 min
Fining	Mech irlandzki	5 g	Boil	10 min