

## Double B

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **19**
- SRM **15.1**
- Style **Belgian Dubbel**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23 liter(s)**
- Total mash volume **30.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5.5 kg (67.5%)	82 %	4
Grain	Karmelowy Czerwony	1 kg (12.3%)	75 %	59
Sugar	Candi Sugar, Amber	0.5 kg (6.1%)	78.3 %	148
Grain	Strzegom Karmel 150	0.5 kg (6.1%)	75 %	150
Grain	Monachijski	0.5 kg (6.1%)	80 %	16
Grain	Abbey Malt Weyermann	0.15 kg (1.8%)	75 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	10 g	60 min	11.2 %
Boil	Magnat	15 g	30 min	11.2 %
Boil	Magnat	10 g	1 min	11.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Liquid	30 ml	Fermentum Mobile