

# dubbel

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- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **24**
- SRM **14.1**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (64.1%)	81 %	4
Grain	Carabelge	0.3 kg (7.7%)	80 %	30
Grain	Weyermann Specjal W	0.3 kg (7.7%)	68 %	300
Grain	Strzegom Monachijski typ II	0.5 kg (12.8%)	79 %	22
Sugar	cukier	0.3 kg (7.7%)	90 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	7 g	60 min	14 %
Boil	Marynka	10 g	15 min	10 %
Boil	Marynka	10 g	5 min	10 %