

# Dubbel

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **22**
- SRM **16.1**
- 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 **100 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (70.8%)	81 %	4
Grain	Monachijski	0.4 kg (7.1%)	80 %	16
Grain	Caramunich® typ I	0.3 kg (5.3%)	73 %	80
Grain	Abbey Castle	0.25 kg (4.4%)	80 %	45
Grain	Biscuit Malt	0.25 kg (4.4%)	79 %	45
Sugar	Candi Sugar, Amber	0.45 kg (8%)	78.3 %	350

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	17 g	55 min	12.9 %
Boil	Saaz (Czech Republic)	15 g	15 min	2.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM25 Klasztorna medycja	Ale	Liquid	1 ml	Fermentum Mobile