

# Dubbel

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **24**
- SRM **23.3**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **6 %**
- Size with trub loss **15.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **21.3 liter(s)**

## Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

## Fermentables

| Type  | Name                 | Amount         | Yield  | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Viking Pilsner malt  | 2 kg (44%)     | 82 %   | 4   |
| Grain | Viking Pale Ale malt | 1 kg (22%)     | 80 %   | 5   |
| Grain | Pszeniczny           | 0.5 kg (11%)   | 85 %   | 4   |
| Grain | Strzegom Wiedeński   | 0.2 kg (4.4%)  | 79 %   | 10  |
| Grain | Special B Malt       | 0.2 kg (4.4%)  | 65.2 % | 315 |
| Grain | Caramunich® typ I    | 0.2 kg (4.4%)  | 73 %   | 80  |
| Sugar | Candi Sugar, Dark    | 0.45 kg (9.9%) | 78.3 % | 450 |

## Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Magnum                | 13 g   | 60 min | 13.5 %     |
| Boil    | Saaz (Czech Republic) | 10 g   | 10 min | 4.5 %      |

## Yeasts

| Name                      | Type | Form   | Amount | Laboratory       |
|---------------------------|------|--------|--------|------------------|
| FM25 Klasztorna medytacja | Ale  | Liquid | 100 ml | Fermentum Mobile |