

dubbel #86

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **22**
- SRM **9.8**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------------|----------------|--------|-----|
| Grain | Castle Malting - Pilsneński 6-rzędowy | 2 kg (52.6%) | 80 % | 5 |
| Grain | Weyermann - Vienna Malt | 1 kg (26.3%) | 81 % | 8 |
| Grain | Special B Malt | 0.05 kg (1.3%) | 65.2 % | 315 |
| Grain | cookie | 0.05 kg (1.3%) | 65 % | --- |
| Grain | Weyermann Caramunich 3 | 0.2 kg (5.3%) | 76 % | 150 |
| Grain | czekoladowy | 0.3 kg (7.9%) | 65 % | --- |
| Sugar | cukier kandyzowany | 0.2 kg (5.3%) | 100 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Fuggles | 40 g | 30 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------------|------|-------|--------|------------|
| WLP566 - Belgian Saison II Yeast | Ale | Slant | 200 ml | White Labs |