

# Dubbel papieski

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **25**
- SRM **14**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **30.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (36.6%)	81 %	4
Grain	Viking Pale Ale malt	3 kg (36.6%)	80 %	5
Grain	Pszeniczny	1 kg (12.2%)	85 %	4
Grain	Special B Malt	0.2 kg (2.4%)	65.2 %	315
Grain	Słód Caramunich Typ II Weyermann	0.5 kg (6.1%)	73 %	120
Sugar	Cukier kandyzowany ciemny	0.5 kg (6.1%)	--- %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	70 min	10 %
Boil	Marynka	10 g	35 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	30 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Liquid	40 ml	Fermentum Mobile