

dubbel t58

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **19**
- SRM **20.2**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|--------------|-------|------|
| Grain | Pilzneński | 2 kg (40%) | 81 % | 4 |
| Grain | Viking Pale Ale malt | 1.5 kg (30%) | 80 % | 5 |
| Grain | Pszeniczny | 0.5 kg (10%) | 85 % | 4 |
| Grain | Caraaroma | 0.1 kg (2%) | 78 % | 400 |
| Grain | Strzegom Karmel 300 | 0.15 kg (3%) | 70 % | 299 |
| Grain | Abbey Castle | 0.2 kg (4%) | 80 % | 45 |
| Grain | pszeniczny czekoladowy | 0.05 kg (1%) | 60 % | 1200 |
| Sugar | cukier kandyzowany | 0.5 kg (10%) | 80 % | 300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 20 g | 60 min | 9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale T-58 | Ale | Dry | 11.5 g | --- |