

Dubbel V

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU ---
- SRM **14.4**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **3 %**
- Size with trub loss **22.7 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **24.5 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (83.3%) | 80 % | 5 |
| Sugar | Brown Sugar, Dark | 0.5 kg (8.3%) | 100 % | 99 |
| Grain | Weyermann Spezial W | 0.25 kg (4.2%) | 68 % | 300 |
| Grain | Brown Malt (British Chocolate) | 0.25 kg (4.2%) | 70 % | 175 |