

## Dubbel v2

---

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **21**
- SRM **11.5**
- Style **Belgian Dubbel**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **20 %/h**
- Boil size **31.2 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **22.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (79.4%)	81 %	4
Sugar	cukier kandyzowany brązowy	0.75 kg (11.9%)	--- %	---
Grain	Special B Malt	0.2 kg (3.2%)	65.2 %	315
Grain	Biscuit Malt	0.3 kg (4.8%)	79 %	45
Grain	Castle Malting - Chocolate Malt	0.05 kg (0.8%)	60 %	900

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	30 g	75 min	7.6 %