

## #14 BELGIAN DUBEL

- Gravity **14.4 BLG**
- ABV ---
- IBU **20**
- SRM **20.9**
- Style **Belgian Dubbel**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **33.7 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **28.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	4.7 kg (71.2%)	80 %	4
Grain	Strzegom Monachijski typ II	0.9 kg (13.6%)	79 %	22
Grain	Special B Malt	0.45 kg (6.8%)	65.2 %	315
Grain	Fawcett - Crystal	0.3 kg (4.5%)	70 %	160
Grain	Aroma CastleMalting	0.25 kg (3.8%)	78 %	100

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	50 g	70 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Belgian Ardennes	Ale	Slant	200 ml	Wyeast Labs

### Extras

Type	Name	Amount	Use for	Time
Flavor	cukier kandyzowany	250 g	Boil	15 min
Flavor	cukier trzcinyowy	300 g	Boil	15 min