

# Belgian Dubbel

- Gravity **17.7 BLG**
- ABV ---
- IBU **23**
- SRM **15.2**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **19.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **22.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (40%)	80 %	4
Grain	Castle Pale Ale	1.5 kg (30%)	80 %	8
Grain	Strzegom Pszeniczny	0.5 kg (10%)	81 %	6
Grain	Abbey Malt Weyermann	0.2 kg (4%)	75 %	45
Grain	Special B Castle	0.25 kg (5%)	70 %	350
Grain	Weyermann - Carafa I special	0.05 kg (1%)	70 %	690
Liquid Extract	Syrop kandyzowany ciemny	0.5 kg (10%)	100 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	12 g	60 min	13.5 %
Boil	Saaz (Czech Republic)	10 g	20 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast 3538 - Leuven Pale Ale	Ale	Slant	100 ml	Wyeast