

Belgian Dubbel

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **22**
- SRM **10.7**
- 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 **70 %**
- 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	Pilzneński	5 kg (76.9%)	81 %	4
Grain	Weyermann - Carapils	0.25 kg (3.8%)	78 %	4
Grain	Caraaroma	0.25 kg (3.8%)	78 %	400
Sugar	Cukier kandyzowany	1 kg (15.4%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Oktawia	30 g	60 min	7.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Trappist High Gravity	Ale	Slant	2000 ml	Wyeast Labs