

Belgian dubbel

- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU **16**
- SRM **22.2**
- 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 **23.7 liter(s)**
- Total mash volume **31.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------------|----------------|--------|-----|
| Grain | Castle Malting - Pilsneński 6-rzędowy | 3 kg (35.7%) | 80 % | 5 |
| Grain | Munich Malt | 3 kg (35.7%) | 80 % | 18 |
| Grain | Special B Malt | 0.5 kg (6%) | 65.2 % | 315 |
| Sugar | Candi Sugar, Amber | 0.5 kg (6%) | 78.3 % | 148 |
| Grain | Abbey Malt Weyermann | 1.4 kg (16.7%) | 75 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Hallertau Tradition | 25 g | 60 min | 5 % |
| Boil | Saaz (Czech Republic) | 25 g | 10 min | 4.5 % |
| Boil | Lublin (Lubelski) | 30 g | 5 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|------|-------|--------|------------------|
| FM28 Habit opata | Ale | Slant | 300 ml | Fermentum Mobile |