

## Belgian dubbel

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- 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