

# Belgian Dubbel

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- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **27**
- SRM **14.3**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **15.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	2 kg (57.1%)	78 %	6
Grain	Caramunich® typ I	1 kg (28.6%)	73 %	80
Grain	Pszeniczny	0.5 kg (14.3%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amora Preta	10 g	45 min	11.2 %
Boil	Amora Preta	10 g	10 min	11.2 %
Aroma (end of boil)	Amora Preta	10 g	0 min	11.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew BE-256	Ale	Dry	11.5 g	Fermentis