

# Belgijskie Dubbel

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **33**
- SRM **10.2**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.5 liter(s)**
- Total mash volume **28.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6 kg (83.9%)	81 %	4
Grain	Monachijski	0.5 kg (7%)	80 %	16
Grain	Special B Malt	0.25 kg (3.5%)	65.2 %	315
Grain	Weyermann - Carared	0.4 kg (5.6%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	35 g	50 min	10 %
Boil	Lublin (Lubelski)	40 g	10 min	4 %

## Yeasts

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