

## dubbel i owoce

---

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **26**
- SRM **15.4**
- Style **Belgian Dubbel**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **29 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilsneński 6-rzędowy	3 kg (40.5%)	80 %	5
Grain	Castle Pale Ale	2 kg (27%)	80 %	8
Grain	Strzegom Monachijski typ I	1 kg (13.5%)	79 %	16
Sugar	Brown Sugar, Dark	0.5 kg (6.8%)	100 %	99
Grain	Abbey Malt Weyermann	0.5 kg (6.8%)	75 %	45
Grain	Special B Castle	0.2 kg (2.7%)	70 %	350
Grain	Karmelowy żytni Strzegom	0.2 kg (2.7%)	75 %	150

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Agnus	25 g	60 min	12 %