

## dubbel t58

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **19**
- SRM **20.2**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (40%)	81 %	4
Grain	Viking Pale Ale malt	1.5 kg (30%)	80 %	5
Grain	Pszeniczny	0.5 kg (10%)	85 %	4
Grain	Caraaroma	0.1 kg (2%)	78 %	400
Grain	Strzegom Karmel 300	0.15 kg (3%)	70 %	299
Grain	Abbey Castle	0.2 kg (4%)	80 %	45
Grain	pszeniczny czekoladowy	0.05 kg (1%)	60 %	1200
Sugar	cukier kandyzowany	0.5 kg (10%)	80 %	300

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale T-58	Ale	Dry	11.5 g	---