

# dubel

---

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **21**
- SRM **16**
- 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 **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (80.6%)	81 %	4
Sugar	Brown Sugar, Dark	0.8 kg (12.9%)	100 %	200
Grain	Abbey Castle	0.2 kg (3.2%)	80 %	45
Grain	Special B Malt	0.1 kg (1.6%)	65.2 %	315
Grain	Carabelge	0.1 kg (1.6%)	80 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	50 g	60 min	4.5 %