

# Dubel

- Gravity **34.7 BLG**
- ABV **18.2 %**
- IBU **21**
- SRM **15.6**
- 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 **51 liter(s)**
- Total mash volume **68 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	8 kg (47.1%)	70 %	5
Grain	Viking Pilsner malt	5 kg (29.4%)	70 %	4
Grain	Weyermann - Carapils	1 kg (5.9%)	70 %	4
Grain	Weyermann - Carared	1 kg (5.9%)	70 %	45
Grain	Abbey Malt Weyermann	2 kg (11.8%)	70 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	30 min	13.9 %
Boil	Chinook	20 g	30 min	11.1 %
Boil	Citra	10 g	10 min	13.9 %
Boil	Chinook	10 g	10 min	11.1 %

## Yeasts

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