

# Dubell122015

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- Gravity **17.2 BLG**
- ABV ---
- IBU **31**
- SRM **24.2**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	pale ale	3 kg (60%)	75 %	8
Grain	abbey	1 kg (20%)	75 %	45
Grain	crystal	1 kg (20%)	75 %	120

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	tom	15 g	20 min	15 %
Boil	styr	30 g	60 min	3.5 %