

## P Belgian dubbel z HB

- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU **16**
- SRM **13.4**
- Style **Belgian Dubbel**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **35.5 liter(s)**
- Total mash volume **42.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (70.4%)	80 %	4
Grain	Strzegom Wiedeński	1 kg (14.1%)	79 %	10
Grain	Strzegom Karmel 300	0.4 kg (5.6%)	70 %	299
Grain	Karmelowy Czerwony	0.2 kg (2.8%)	75 %	59
Grain	cukier kandyzowany	0.5 kg (7%)	100 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	30 g	60 min	5.5 %
Boil	Hallertau Spalt Select	15 g	10 min	3.4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Liquid	100 ml	Fermentum Mobile