

# Wedzony Belgian Dubbel

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- Gravity **17.1 BLG**
- ABV ---
- IBU **31**
- SRM **35.6**
- 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 **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	5 kg (82%)	81 %	4
Grain	Strzegom Karmel 300	0.4 kg (6.6%)	70 %	299
Grain	Karmelowy Czerwony	0.2 kg (3.3%)	75 %	59
Sugar	Candi Sugar, Dark	0.5 kg (8.2%)	78.3 %	542

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	40 g	60 min	7 %
Aroma (end of boil)	Hallertau Spalt Select	15 g	15 min	3.4 %

## Yeasts

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