La Gargouille almost Clone

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **22**
- SRM **28.7**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **1 %**
- Size with trub loss **30.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33.7 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **23.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg *(43.2%)*	81 %	4
Grain	Monachijski typ I	1 kg *(14.4%)*	79 %	16
Grain	Strzegom Monachijski typ II	1 kg *(14.4%)*	79 %	22
Grain	Strzegom Wiedeński	0.4 kg *(5.8%)*	79 %	10
Grain	Special B Malt	0.15 kg *(2.2%)*	65.2 %	315
Grain	Czekoladowy	0.075 kg *(1.1%)*	60 %	788
Grain	Biscuit Malt	0.22 kg *(3.2%)*	79 %	45
Grain	Strzegom Bursztynowy	0.1 kg *(1.4%)*	70 %	49
Sugar	Candi Sugar, Dark	1 kg *(14.4%)*	78.3 %	542

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	35 g	60 min	5.1 %
Boil	East Kent Goldings	40 g	20 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM25 Klasztorna medytacja	Ale	Slant	150 ml	Fermentum Mobile