

## #31 Dubbel

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- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **27**
- SRM **13.4**
- Style **Belgian Dubbel**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **19.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.4 liter(s)**
- Total mash volume **17.8 liter(s)**

### Fermentables

| Type  | Name                      | Amount         | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Pilznieński               | 2 kg (40.4%)   | 81 %  | 4   |
| Grain | Viking Pale Ale malt      | 1.5 kg (30.3%) | 80 %  | 5   |
| Grain | Pszeniczny                | 0.5 kg (10.1%) | 85 %  | 4   |
| Grain | Special B Caslet          | 0.25 kg (5.1%) | 70 %  | 350 |
| Grain | Cara Gold Castlemalting   | 0.2 kg (4%)    | 78 %  | 120 |
| Sugar | cukier kandyzowany ciemny | 0.5 kg (10.1%) | --- % | --- |

### Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | lunga             | 15 g   | 60 min | 11 %       |
| Boil                | lunga             | 5 g    | 20 min | 11 %       |
| Aroma (end of boil) | Lublin (Lubelski) | 15 g   | 10 min | 4 %        |