

belgian double

- Gravity **17.3 BLG**
- ABV ---
- IBU **19**
- SRM **22.2**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **24.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|-----------------|--------|-----|
| Grain | Maris Otter Crisp | 2.11 kg (31.6%) | 83 % | 6 |
| Grain | Pilzneński | 2.37 kg (35.5%) | 81 % | 4 |
| Grain | Strzegom Wiedeński | 1 kg (15%) | 79 % | 10 |
| Grain | Special B Malt | 0.3 kg (4.5%) | 65.2 % | 315 |
| Grain | Biscuit Malt | 0.24 kg (3.6%) | 79 % | 45 |
| Grain | Carafa II | 0.06 kg (0.9%) | 70 % | 812 |
| Sugar | Candi Sugar, Dark | 0.44 kg (6.6%) | 78.3 % | 400 |
| Sugar | Molasses | 0.15 kg (2.2%) | 78.3 % | 158 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Iunga | 18 g | 60 min | 11 % |
| Boil | Saaz (Czech Republic) | 10 g | 10 min | 4.5 % |
| Boil | Saaz (Czech Republic) | 10 g | 0 min | 4.5 % |