

Belgian Dubbel

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **14**
- SRM **30.7**
- 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 **5 %/h**
- Boil size **23.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------|----------------|-------|-----|
| Liquid Extract | Ekstrakt Profimator Ciemny | 4 kg (88.9%) | 81 % | 130 |
| Sugar | Cukier Belgijski Ciemny | 0.5 kg (11.1%) | 100 % | 100 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | Tradition | 30 g | 50 min | 4.5 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 10 g | 10 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|--------|---------|------------------|
| FM26 Belgijskie Pagórki | Ale | Liquid | 1000 ml | Fermentum Mobile |