

Belgian na mistrzostwa

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU ---
- SRM **33.1**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.25 kg (31.9%)	81 %	4
Grain	Viking Pale Ale malt	2.25 kg (31.9%)	80 %	5
Grain	Pszeniczny	0.6 kg (8.5%)	85 %	4
Grain	Weyermann - Carapils	0.2 kg (2.8%)	78 %	4
Grain	Abbey Castle	0.12 kg (1.7%)	80 %	45
Grain	Biscuit Malt	0.14 kg (2%)	79 %	45
Grain	Special B Malt	0.5 kg (7.1%)	65.2 %	315
Grain	Weyermann - Carafa I	0.1 kg (1.4%)	70 %	690
Grain	Żytni	0.1 kg (1.4%)	85 %	8
Sugar	Candi Sugar, Dark	0.8 kg (11.3%)	78.3 %	542