

# Belgijska Dubeltówka

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **18**
- SRM **57.1**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	3.4 kg (63%)	80 %	---
Sugar	Cukier	2 kg (37%)	10 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade PL	7.5 g	60 min	5.2 %
Boil	Magnum	7.5 g	60 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Flavor	skórka cytryny	15 g	Primary	7 day(s)