

Dub-el

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **20**
- SRM **13.9**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.2 liter(s)**
- Total mash volume **31.1 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5.5 kg (71.9%)	82 %	4
Grain	Weyermann pszeniczny jasny	0.5 kg (6.5%)	80 %	6
Grain	Abbey Castle	0.4 kg (5.2%)	80 %	45
Grain	Special B Malt	0.4 kg (5.2%)	65.2 %	290
Sugar	cukier	0.75 kg (9.8%)	--- %	---
Grain	Caraaroma	0.1 kg (1.3%)	78 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	18 g	50 min	10 %
Aroma (end of boil)	Hallertau Tradition	30 g	20 min	4.3 %