

Dubbel

- Gravity **15.7 BLG**
- ABV ---
- IBU **17**
- SRM **29.3**
- 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 **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|--------|-----|
| Grain | Strzegom Pale Ale | 3.8 kg (66.1%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ II | 0.7 kg (12.2%) | 79 % | 22 |
| Grain | Special B Malt | 0.3 kg (5.2%) | 65.2 % | 315 |
| Grain | crystal 400 | 0.25 kg (4.3%) | 68 % | 400 |
| Grain | Aromatic Malt | 0.2 kg (3.5%) | 78 % | 51 |
| Sugar | cukier kandyzowany płyny 200ml | 0.3 kg (5.2%) | 78.3 % | 148 |
| Sugar | cukier kandyzowany | 0.2 kg (3.5%) | 78 % | 148 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Saaz (USA) | 35 g | 60 min | 3.75 % |
| Boil | Saaz (USA) | 20 g | 10 min | 3.75 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| t-58 | Ale | Dry | 11 g | fermentis |