

## dubbel 4/20

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- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **26**
- SRM **21.4**
- Style **Belgian Dubbel**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

### Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (56.1%)	80 %	5
Sugar	Candi Sugar, Amber	0.5 kg (9.3%)	78.3 %	148
Grain	Abbey Malt Weyermann	0.35 kg (6.5%)	75 %	45
Grain	Special B Malt	0.25 kg (4.7%)	65.2 %	315
Sugar	Candi Sugar, Clear	0.25 kg (4.7%)	78.3 %	2
Grain	Strzegom Monachijski typ II	1 kg (18.7%)	79 %	22

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	30 g	45 min	5.1 %
Boil	East Kent Goldings	30 g	10 min	4 %