

Dubbel

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU ---
- SRM **14.3**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------|----------------|--------|-----|
| Grain | Pilzneński | 3.2 kg (44.4%) | 81 % | 4 |
| Grain | Viking Pale Ale malt | 2.4 kg (33.3%) | 80 % | 5 |
| Grain | Pszeniczny | 0.8 kg (11.1%) | 85 % | 4 |
| Grain | Abbey Malt Weyermann | 0.3 kg (4.2%) | 75 % | 45 |
| Grain | Special B Malt | 0.4 kg (5.6%) | 65.2 % | 315 |
| Grain | Weyermann - Carafa I | 0.1 kg (1.4%) | 70 % | 690 |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------|--------|---------|--------|
| Flavor | Syrop | 800 g | Boil | 15 min |