

# Dubbel

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- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **22**
- SRM **11.3**
- 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4.3 kg (69.4%)	82 %	4
Grain	Strzegom Pszeniczny	0.6 kg (9.7%)	81 %	6
Grain	Caramel/Crystal Malt - 30L	0.3 kg (4.8%)	75 %	59
Grain	Special B Malt	0.3 kg (4.8%)	65.2 %	315
Sugar	cukier kandyzowany	0.7 kg (11.3%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11 %
Boil	Saaz (Czech Republic)	10 g	15 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM25 Klasztorna medytacja	Ale	Liquid	200 ml	Fermentum Mobile