

# dubbel

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- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **22**
- SRM **20.7**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **100 min**
- Evaporation rate **10 %/h**
- Boil size **13.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **12.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (58.8%)	81 %	4
Grain	Monachijski	0.75 kg (22.1%)	80 %	16
Sugar	Candi Sugar, Dark	0.3 kg (8.8%)	78.3 %	350
Grain	Weyermann Caramunich 3	0.25 kg (7.4%)	76 %	150
Grain	Carahell	0.1 kg (2.9%)	77 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Slant	150 ml	Fermentum Mobile