

dubbel

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **22**
- SRM **21.2**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **22.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|-----|
| Grain | Viking Pale Ale malt | 0.35 kg (7.1%) | 80 % | 5 |
| Grain | Pilzneński | 2.2 kg (44.9%) | 81 % | 4 |
| Grain | Pszeniczny | 1 kg (20.4%) | 85 % | 4 |
| Grain | Strzegom Monachijski typ II | 0.35 kg (7.1%) | 79 % | 22 |
| Grain | Biscuit Malt | 0.3 kg (6.1%) | 79 % | 45 |
| Grain | Carahell | 0.1 kg (2%) | 77 % | 26 |
| Grain | Special B Malt | 0.2 kg (4.1%) | 65.2 % | 315 |
| Sugar | Candi Sugar, Dark | 0.25 kg (5.1%) | 78.3 % | 542 |
| Sugar | Brown Sugar, Light | 0.15 kg (3.1%) | 100 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil | Magnum | 15 g | 50 min | 11 % |
| Boil | Styrian Golding | 10 g | 10 min | 2.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M47 Belgian Abbey | Ale | Dry | 11 g | Mangrove Jack's |