

Dubbel the pleasure

- Gravity **16.1 BLG**
- ABV ---
- IBU **18**
- SRM **16.8**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **14.4 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 | Castle Malting - Pilsneński | 1.9 kg (61.3%) | 81 % | 3.5 |
| Grain | Castle Malting - Special B | 0.1 kg (3.2%) | 77 % | 320 |
| Grain | Weyermann - Caramunich | 0.1 kg (3.2%) | 76 % | 100 |
| Grain | Weyermann - Monachijski II | 1 kg (32.3%) | 79 % | 25 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil | Styrian Golding | 25 g | 60 min | 3.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|--------|--------|------------------|
| FM26 Belgijskie Pagórki | Ale | Liquid | 300 ml | Fermentum Mobile |