

# Duppel

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **19**
- SRM **19.1**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **21.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Sugar	Candi Sugar, Amber	0.5 kg (10%)	78.3 %	148
Grain	Pilzneński	1.2 kg (24%)	81 %	4
Grain	Viking Pale Ale malt	2 kg (40%)	80 %	5
Grain	Pszeniczny	0.5 kg (10%)	85 %	4
Grain	Aroma CastleMalting	0.5 kg (10%)	78 %	100
Grain	Special B Malt	0.3 kg (6%)	65.2 %	315

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	9.8 %
Boil	Lublin (Lubelski)	20 g	5 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
lallemand abbaye	Ale	Dry	11 g	---