

# ich dwoje

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- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **36**
- SRM **19.5**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.7 liter(s)**
- Total mash volume **27.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Sugar	Brown Sugar, Dark	0.5 kg (7.5%)	100 %	99
Grain	Castle Pale Ale	3 kg (44.8%)	80 %	8
Grain	Strzegom Monachijski typ II	1 kg (14.9%)	79 %	22
Grain	Żytni	1 kg (14.9%)	85 %	8
Grain	Abbey Malt Weyermann	0.3 kg (4.5%)	75 %	45
Grain	Karmelowy żytni Strzegom	0.4 kg (6%)	75 %	150
Grain	Special B Castle	0.3 kg (4.5%)	70 %	350
Grain	Casle Malting Whisky Nature	0.2 kg (3%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	30 g	60 min	10 %
Aroma (end of boil)	Zula	20 g	10 min	10 %