

## Proko dubbel

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- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **32**
- SRM **16.2**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (72.5%)	81 %	4
Grain	Monachijski	1 kg (14.5%)	80 %	16
Grain	Carabelge	0.2 kg (2.9%)	80 %	30
Grain	Weyermann Specjal W	0.2 kg (2.9%)	68 %	300
Sugar	cukier kandyzowany	0.5 kg (7.2%)	--- %	250

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Boil	Lubelski	20 g	15 min	6 %