

## test belgian dubbel

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- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **21**
- SRM **7.5**
- Style **Belgian Dubbel**

### 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)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	ekstrakt	3.6 kg (78.3%)	85 %	20
Sugar	cukier	1 kg (21.7%)	100 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding	40 g	60 min	3.6 %
Aroma (end of boil)	Styrian Golding	60 g	10 min	3.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
belgian ale trappist	Ale	Dry	10 g	gozdawa