dubbel i owoce

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **26**
- SRM **15.4**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **29 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilzneński 6-rzędowy	3 kg *(40.5%)*	80 %	5
Grain	Castle Pale Ale	2 kg *(27%)*	80 %	8
Grain	Strzegom Monachijski typ I	1 kg *(13.5%)*	79 %	16
Sugar	Brown Sugar, Dark	0.5 kg *(6.8%)*	100 %	99
Grain	Abbey Malt Weyermann	0.5 kg *(6.8%)*	75 %	45
Grain	Special B Castle	0.2 kg *(2.7%)*	70 %	350
Grain	Karmelowy żytni Strzegom	0.2 kg *(2.7%)*	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Agnus	25 g	60 min	12 %