

Belg Dub 1

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **20**
- SRM **24.7**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **0 %**
- Size with trub loss **15 liter(s)**
- Boil time **30 min**
- Evaporation rate **12 %/h**
- Boil size **18.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

Steps

- Temp **64 C**, Time **90 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **10.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **90 min** at **64C**
- Keep mash **10 min** at **75C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **18.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|------|
| Grain | Viking Pale Ale Malt | 3 kg (80%) | 80 % | 15 |
| Grain | CHÂTEAU ABBEY® | 0.25 kg (6.7%) | 78 % | 116 |
| Grain | Viking Wheat Malt | 0.25 kg (6.7%) | 84 % | 15 |
| Grain | CHÂTEAU CARA GOLD® | 0.1 kg (2.7%) | 78 % | 319 |
| Sugar | Candi Sugar, Dark | 0.15 kg (4%) | 100 % | 1444 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 20 g | 30 min | 8.5 % |
| Boil | Lublin (Lubelski) | 10 g | 5 min | 3.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| wb-06 | Ale | Slant | 250 ml | safale |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------|--------|---------|-------|
| Spice | Aframom | 0.01 g | Boil | 5 min |