

DubDub

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **24**
- SRM **13.5**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **12 %/h**
- Boil size **21.2 liter(s)**

Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **64 C**, Time **90 min**
- Temp **76 C**, Time **15 min**

Mash step by step

- Heat up **25 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **90 min** at **64C**
- Keep mash **15 min** at **76C**
- Sparge using **1.2 liter(s)** of **76C** water or to achieve **21.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|--------|-----|
| Grain | Strzegom Pale Ale | 3.3 kg (61.1%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ I | 1.2 kg (22.2%) | 79 % | 16 |
| Sugar | Candi Sugar, Amber | 0.4 kg (7.4%) | 78.3 % | 148 |
| Grain | Strzegom Pszeniczny | 0.2 kg (3.7%) | 81 % | 6 |
| Grain | Biscuit Malt | 0.1 kg (1.9%) | 79 % | 50 |
| Grain | Cara Gold | 0.1 kg (1.9%) | 75 % | 120 |
| Grain | Caramel Aromatic | 0.1 kg (1.9%) | 80 % | 180 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|--------------------|--------|--------|------------|
| First Wort | East Kent Goldings | 32 g | 90 min | 5.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|-------|--------|-------------|
| Wyeast - Belgian Ardennes | Ale | Slant | 120 ml | Wyeast Labs |