

# 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