

# dub

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **20**
- SRM **14.2**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **36 liter(s)**
- Trub loss **5 %**
- Size with trub loss **39.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **47.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **34.5 liter(s)**
- Total mash volume **46 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **34.5 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **0 min** at **78C**
- Sparge using **24.5 liter(s)** of **76C** water or to achieve **47.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	10 kg (81.6%)	81 %	4
Grain	Monachijski	1 kg (8.2%)	80 %	16
Sugar	Candi Sugar, Dark	0.5 kg (4.1%)	78.3 %	542
Sugar	Candi Sugar, Clear	0.25 kg (2%)	78.3 %	2
Grain	Abbey Castle	0.5 kg (4.1%)	80 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	50 g	60 min	5.1 %
Aroma (end of boil)	Saaz (Czech Republic)	50 g	20 min	4.5 %