

# Belg Dub 1

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- 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