

#108 Dubbel

Belgian Dubbel (18 B)

Type: All Grain
Batch Size: 20,00 l
Boil Size: 23,33 l
Boil Time: 60 min
End of Boil Vol: 20,83 l
Final Bottling Vol: 19,00 l
Fermentation: Ale, Single Stage

Date: 30 Nov 2016
Brewer: Thomas Nylander
Nørgaard
Asst Brewer:
Equipment: Brouwland gryde
Efficiency: 83,00 %
Est Mash Efficiency: 83,0 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
2,50 kg	DMG Pilsner (4,0 EBC)	Grain	1	48,5 %
1,50 kg	CHÂTEAU MUNICH (25,0 EBC)	Grain	2	29,1 %
0,50 kg	Abbey Malt (45,0 EBC)	Grain	3	9,7 %
0,25 kg	Special B (Castle Malting) (300,0 EBC)	Grain	4	4,9 %
0,40 kg	Syrup, Dark (400,0 EBC)	Sugar	5	7,8 %
6,00 g	Topaz [15,90 %] - Boil 60,0 min	Hop	6	10,4 IBUs
1,00 tsp	Irish Moss (Boil 10,0 mins)	Fining	7	-
60,00 g	Brewers Gold [4,53 %] - Boil 10,0 min	Hop	8	10,8 IBUs
1,0 pkg	SafBrew Ale (DCL/Fermentis #S-33) [23,66 ml]	Yeast	9	-
1,00 tsp	Yeast Nutrient (Primary 3,0 days)	Other	10	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,065 SG
Est Final Gravity: 1,016 SG
Estimated Alcohol by Vol: 6,4 %
Bitterness: 21,2 IBUs
Est Color: 51,3 EBC

Measured Original Gravity: 1,060 SG
Measured Final Gravity: 1,010 SG
Actual Alcohol by Vol: 6,6 %
Calories: 562,7 kcal/l

Mash Profile

Mash Name: Single Infusion, Full Body, No Mash Out
Sparge Water: 15,70 l
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,42
Measured Mash PH: 5,20

Total Grain Weight: 5,15 kg
Grain Temperature: 22,2 C
Tun Temperature: 22,2 C
Target Mash PH: 5,20
Mash Acid Addition:
Sparge Acid Addition:

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 14,39 l of water at 74,7 C	68,9 C	45 min

Sparge: Fly sparge with 15,70 l water at 75,6 C

Mash Notes: Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

Carbonation and Storage

Carbonation Type: Keg
Pressure/Weight: 12,54 PSI
Keg/Bottling Temperature: 7,2 C
Fermentation: Ale, Single Stage

Volumes of CO2: 2,3
Carbonation Used: Keg with 12,54 PSI
Age for: 30,00 days
Storage Temperature: 18,3 C

Notes

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