

# #125 Landly Dubbel (Håndbryggerfestival)

Belgian Dubbel (18 B)

**Type:** All Grain  
**Batch Size:** 20,00 l  
**Boil Size:** 22,83 l  
**Boil Time:** 60 min  
**End of Boil Vol:** 20,83 l  
**Final Bottling Vol:** 18,80 l  
**Fermentation:** Ale, Single Stage

**Date:** 28 Sep 2018  
**Brewer:** Thomas Nylander  
 Nørgaard  
**Asst Brewer:**  
**Equipment:** Brewster Beacon 30  
**Efficiency:** 80,00 %  
**Est Mash Efficiency:** 80,0 %  
**Taste Rating:** 30,0



**Taste Notes:**

## Ingredients

Amt	Name	Type	#	%/IBU
5,00 kg	DMG Pilsner (4,0 EBC)	Grain	1	85,8 %
0,22 kg	Biscuit Malt (45,3 EBC)	Grain	2	3,9 %
0,20 kg	Abbey Malt (45,0 EBC)	Grain	3	3,4 %
0,20 kg	Special B (Castle Malting) (300,0 EBC)	Grain	4	3,4 %
0,10 kg	Aromamalt (Castle Malting) (100,0 EBC)	Grain	5	1,7 %
0,10 kg	Kandijsiroop (1900,0 EBC)	Sugar	6	1,7 %
8,00 g	Chinook [13,00 %] - Boil 60,0 min	Hop	7	12,1 IBUs
1,00 tsp	Irish Moss (Boil 10,0 mins)	Fining	8	-
40,00 g	Chinook [13,00 %] - Boil 5,0 min	Hop	9	12,0 IBUs
1,0 pkg	SafBrew Ale (DCL/Fermentis #S-33) [23,66 ml]	Yeast	10	-
50,00 g	Oak chips, Medium Roast, USA (Secondary...)	Flavor	11	-

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1,068 SG  
**Est Final Gravity:** 1,016 SG  
**Estimated Alcohol by Vol:** 6,8 %  
**Bitterness:** 24,1 IBUs  
**Est Color:** 50,6 EBC

**Measured Original Gravity:** 1,067 SG  
**Measured Final Gravity:** 1,010 SG  
**Actual Alcohol by Vol:** 7,5 %  
**Calories:** 632,2 kcal/l

## Mash Profile

**Mash Name:** Single Infusion, Medium Body, No Mash Out  
**Sparge Water:** 10,64 l  
**Sparge Temperature:** 75,6 C  
**Adjust Temp for Equipment:** FALSE  
**Est Mash PH:** 5,57  
**Measured Mash PH:** 5,20

**Total Grain Weight:** 5,82 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 19,13 l of water at 71,7 C	66,7 C	60 min

**Sparge:** Fly sparge with 10,64 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

Created with [BeerSmith](#)