

#135 Efterårs Dubbel

Belgian Dubbel (18 B)

Type: All Grain
Batch Size: 18,93 l
Boil Size: 21,72 l
Boil Time: 60 min
End of Boil Vol: 19,72 l
Final Bottling Vol: 17,73 l
Fermentation: Ale, Single Stage

Date: 23 Jul 2019
Brewer: Thomas 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
2,50 kg	DMG Pilsner (4,0 EBC)	Grain	1	43,6 %
1,50 kg	Munich II (Weyermann) (16,7 EBC)	Grain	2	26,2 %
0,48 kg	DMG Lys Karamel (125,0 EBC)	Grain	3	8,5 %
0,35 kg	Special B Malt (354,6 EBC)	Grain	4	6,1 %
0,25 kg	Wheat Malt, Dark (17,7 EBC)	Grain	5	4,4 %
0,20 kg	Caraaroma (256,1 EBC)	Grain	6	3,5 %
0,15 kg	Biscuit Malt (45,3 EBC)	Grain	7	2,6 %
5,00 g	Target [12,17 %] - Boil 60,0 min	Hop	8	6,8 IBUs
6,00 g	Chinook [13,00 %] - Boil 15,0 min	Hop	9	4,8 IBUs
20,00 g	Chinook [13,00 %] - Boil 10,0 min	Hop	10	11,6 IBUs
1,0 pkg	SafBrew Ale (DCL/Fermentis #S-33) [23,66 ml]	Yeast	11	-
0,30 kg	Cassonade (900,0 EBC)	Sugar	12	5,2 %

Gravity, Alcohol Content and Color

Est Original Gravity: 1,074 SG
Est Final Gravity: 1,016 SG
Estimated Alcohol by Vol: 7,7 %
Bitterness: 23,2 IBUs
Est Color: 80,0 EBC

Measured Original Gravity: 1,074 SG
Measured Final Gravity: 1,006 SG
Actual Alcohol by Vol: 9,0 %
Calories: 697,4 kcal/l

Mash Profile

Mash Name: Temperature Mash, 1 Step, Medium Body
Sparge Water: 12,56 l
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,26
Measured Mash PH: 5,20

Total Grain Weight: 5,73 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
Saccharification	Add 15,09 l of water at 72,7 C	66,7 C	60 min
Mash Out	Heat to 75,6 C over 10 min	75,6 C	10 min

Sparge: Fly sparge with 12,56 l water at 75,6 C

Mash Notes: Temperature mash for use when mashing in a brew pot over a heat source such as the stove. Use heat to maintain desired temperature during the mash.

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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