

#151 Dubbel

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: 10 Jan 2021
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
4,50 kg	DMG Pilsner (4,0 EBC)	Grain	1	82,6 %
0,30 kg	Special B Malt (354,6 EBC)	Grain	2	5,5 %
0,20 kg	Aromamalt (Castle Malting) (100,0 EBC)	Grain	3	3,7 %
0,45 kg	D-90 (238,7 EBC)	Sugar	4	8,3 %
8,00 g	Target [12,17 %] - Boil 30,0 min	Hop	5	8,2 IBUs
1,00 tsp	Irish Moss (Boil 10,0 mins)	Fining	6	-
42,00 g	Hallertau Hersbrucker [2,80 %] - Boil 10,0 min	Hop	7	4,7 IBUs
1,0 pkg	Monk - Trappist Ale Yeast (Cross My Loof #)	Yeast	8	-
1,00 tsp	Yeast Nutrient (Primary 3,0 days)	Other	9	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,064 SG
Est Final Gravity: 1,015 SG
Estimated Alcohol by Vol: 6,4 %
Bitterness: 12,8 IBUs
Est Color: 45,0 EBC

Measured Original Gravity: 1,066 SG
Measured Final Gravity: 1,010 SG
Actual Alcohol by Vol: 7,4 %
Calories: 622,2 kcal/l

Mash Profile

Mash Name: Temperature Mash, 1 Step,
Medium Body
Sparge Water: 14,80 l
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,50
Measured Mash PH: 5,20

Total Grain Weight: 5,45 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 14,24 l of water at 72,6 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 14,80 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
Fermenter:

Volumes of CO2: 2,3
Carbonation Est: Keg with 12,54 PSI
Carbonation (from Meas Vol): Keg with 12,54 PSI
Age for: 30,00 days
Storage Temperature: 18,3 C

Notes

Created with BeerSmith