

#161 Ferie 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: 16 Jun 2022
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	Volume
2,00 kg	Munich II (Weyermann) (16,7 EBC)	Grain	1	43,5 %	1,30 L
2,00 kg	Pale Malt Fuglsang (10,0 EBC)	Grain	2	43,5 %	1,30 L
0,20 kg	Biscuit Malt (45,3 EBC)	Grain	3	4,3 %	0,13 L
0,20 kg	Special B Malt (354,6 EBC)	Grain	4	4,3 %	0,13 L
0,10 kg	Cassonade [Boil] (900,0 EBC)	Sugar	5	2,2 %	0,06 L
0,10 kg	Kandjijsiroop 225 EBC [Boil] (225,0 EBC)	Sugar	6	2,2 %	0,06 L
6,00 g	Target [12,17 %] - Boil 60,0 min	Hop	7	8,3 IBUs	-
50,00 g	Saaz [3,90 %] - Boil 10,0 min	Hop	8	8,9 IBUs	-
1,0 pkg	SafBrew Ale (DCL/Fermentis #S-33) [23,66 ml]	Yeast	9	-	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,058 SG
Est Final Gravity: 1,014 SG
Estimated Alcohol by Vol: 5,8 %
Bitterness: 17,2 IBUs
Est Color: 44,2 EBC

Measured Original Gravity: 1,060 SG
Measured Final Gravity: 1,022 SG
Actual Alcohol by Vol: 5,0 %
Calories: 579,0 kcal/l

Mash Profile

Mash Name: Decoction Mash, Single
Sparge Water: 13,88 L
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,41
Measured Mash PH: 5,20

Total Grain Weight: 4,60 kg
Grain Temperature: 22,2 C
Tun Temperature: 22,2 C
Target Mash PH: 5,20
Mash Acid Addition: None
Sparge Acid Addition: None

Mash Steps

Name	Description	Step Temperature	Step Time
Protein Rest	Add 14,56 L of water at 53,2 C	50,0 C	20 min
Saccharification	Decoct 6,20 L of mash and boil it	67,8 C	35 min
Mash Out	Heat to 75,6 C over 10 min	75,6 C	10 min

Sparge: Fly sparge with 13,88 L water at 75,6 C

Mash Notes: Used in some authentic German styles. Attempt to draw decoction from the thickest portion of the mash. Profiles vary. Some traditional German mashes use a long acid rest at 40 deg C. Also some sources recommend the decoction amount be given a 15 minute saccharification rest at 158 F (70 C) before boiling it.

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

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