

# #167 Vinter 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:** 27 Nov 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
4,00 kg	Pilsner Fuglsang (4,0 EBC)	Grain	1	71,4 %	2,61 L
0,50 kg	Barley, Flaked (3,3 EBC)	Grain	2	8,9 %	0,33 L
0,25 kg	Cara-Pils/Dextrine (3,9 EBC)	Grain	3	4,5 %	0,16 L
0,20 kg	Cara Belge (40,0 EBC)	Grain	4	3,6 %	0,13 L
0,20 kg	Special B Malt (354,6 EBC)	Grain	5	3,6 %	0,13 L
8,00 g	Target [12,17 %] - Boil 60,0 min	Hop	6	10,0 IBUs	-
0,45 kg	D-45 [Boil] [Boil for 20 min](118,6 EBC)	Sugar	7	8,0 %	0,32 L
40,00 g	Saaz [3,90 %] - Boil 10,0 min	Hop	8	6,6 IBUs	-
1,0 pkg	Belgian Ale (Cross My Loof #)	Yeast	9	-	-

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1,067 SG  
**Est Final Gravity:** 1,013 SG  
**Estimated Alcohol by Vol:** 7,3 %  
**Bitterness:** 16,6 IBUs  
**Est Color:** 31,7 EBC

**Measured Original Gravity:** 1,065 SG  
**Measured Final Gravity:** 1,016 SG  
**Actual Alcohol by Vol:** 6,5 %  
**Calories:** 620,3 kcal/l

## Mash Profile

**Mash Name:** Temperature Mash, 2 Step, Full Body  
**Sparge Water:** 14,56 L  
**Sparge Temperature:** 75,6 C  
**Adjust Temp for Equipment:** FALSE  
**Est Mash PH:** 5,59  
**Measured Mash PH:** 5,20

**Total Grain Weight:** 5,60 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 14,63 L of water at 53,7 C	50,0 C	30 min
Saccharification	Heat to 68,9 C over 15 min	68,9 C	30 min
Mash Out	Heat to 75,6 C over 10 min	75,6 C	10 min

**Sparge:** Fly sparge with 14,56 L water at 75,6 C

**Mash Notes:** Two step profile with a protein rest for mashes with unmodified grains or adjuncts. 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*