

#43 Landly Dubbel

Belgian Dubbel

Type: All Grain

Batch Size (fermenter): 21,00 l

Boil Size: 24,34 l

Boil Time: 60 min

End of Boil Volume: 21,84 l

Final Bottling Volume: 21,00 l

Fermentation: Ale, Single Stage

Taste Notes:

Date: 03-01-2013

Brewer: Thomas Nørgaard

Asst Brewer:

Equipment: Brouwland gryde

Brewhouse Efficiency: 85,00 %

Est Mash Efficiency: 85,0 %

Taste Rating(out of 50): 30,0

Ingredients

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Amt	Name	Type	#	%/IBU
3,08 kg	Abbey Malt (45,0 EBC)	Grain	1	53,0 %
1,60 kg	DMG München (15,0 EBC)	Grain	2	27,5 %
0,50 kg	DMG Lys Karamel (125,0 EBC)	Grain	3	8,6 %
0,20 kg	Caramunich II (Weyermann) (124,1 EBC)	Grain	4	3,4 %
0,10 kg	Caraaroma (256,1 EBC)	Grain	5	1,7 %
0,03 kg	Chocolate Malt (886,5 EBC)	Grain	6	0,5 %
0,30 kg	Dansukker Stor Brun Kandis (140,0 EBC)	Sugar	7	5,2 %
14,00 g	Zladek [8,00 %] - Boil 60,0 min	Hop	8	12,4 IBUs
15,00 g	Saaz [3,10 %] - Boil 15,0 min	Hop	9	2,3 IBUs
10,00 g	Perle [6,76 %] - Boil 10,0 min	Hop	10	2,5 IBUs
1,0 pkg	Abbey Ale (White Labs #WLP530) [35,49 ml]	Yeast	11	-

Beer Profile

Est Original Gravity: 1,068 SG

Est Final Gravity: 1,012 SG

Estimated Alcohol by Vol: 7,5 %

Bitterness: 17,2 IBUs

Est Color: 54,0 EBC

Measured Original Gravity: 1,055 SG

Measured Final Gravity: 1,010 SG

Actual Alcohol by Vol: 5,9 %

Calories: 513,8 kcal/l

Mash Profile

Mash Name: Single Infusion, Medium Body

Sparge Water: 7,42 l

Sparge Temperature: 75,6 C

Adjust Temp for Equipment: FALSE

Total Grain Weight: 5,82 kg

Grain Temperature: 22,2 C

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Mash PH: 5,20

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 16,38 l of water at 72,4 C	66,7 C	60 min
Mash Out	Add 8,06 l of water at 95,9 C	75,6 C	10 min

Sparge Step: Fly sparge with 7,42 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

Volumes of CO2: 2,3

Pressure/Weight: 12,54 PSI

Keg/Bottling Temperature: 7,2 C

Fermentation: Ale, Single Stage

Carbonation Used: Keg with 12,54 PSI

Age for: 30,00 days

Storage Temperature: 18,3 C

Notes

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