

#50 Landly Dubbel 2

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: 08-07-2013

Brewer: Thomas Nørgaard

Asst Brewer:

Equipment: Brouwland gryde

Brewhouse Efficiency: 83,00 %

Est Mash Efficiency: 83,0 %

Taste Rating(out of 50): 30,0

Ingredients

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Amt	Name	Type	#	%/IBU
3,00 kg	DMG Pilsner (4,0 EBC)	Grain	1	48,0 %
1,80 kg	DMG München (15,0 EBC)	Grain	2	28,8 %
0,50 kg	DMG Lys Karamel (125,0 EBC)	Grain	3	8,0 %
0,25 kg	Wheat, Torrified (3,3 EBC)	Grain	4	4,0 %
0,15 kg	Biscuit Malt (45,3 EBC)	Grain	5	2,4 %
0,15 kg	Special B Malt (354,6 EBC)	Grain	6	2,4 %
0,10 kg	Caraaroma (256,1 EBC)	Grain	7	1,6 %
0,30 kg	Dansukker Stor Brun Kandis (140,0 EBC)	Sugar	8	4,8 %
15,00 g	Brewers Gold [5,90 %] - Boil 60,0 min	Hop	9	9,6 IBUs
10,00 g	Brewers Gold [5,90 %] - Boil 15,0 min	Hop	10	3,2 IBUs
40,00 g	Prima Donna [5,00 %] - Boil 10,0 min	Hop	11	7,1 IBUs
150,00 g	BrewBody (Boil 5,0 mins)	Other	12	-
1,0 pkg	Belgian Style Ale Yeast Blend (White Labs #WLP575) [35,49 ml]	Yeast	13	-

Beer Profile

Est Original Gravity: 1,072 SG

Est Final Gravity: 1,014 SG

Estimated Alcohol by Vol: 7,6 %

Bitterness: 19,9 IBUs

Est Color: 40,9 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: Decoction Mash, Single

Sparge Water: 5,47 l

Sparge Temperature: 75,6 C

Adjust Temp for Equipment: FALSE

Total Grain Weight: 6,25 kg

Grain Temperature: 22,2 C

Tun Temperature: 22,2 C

Mash PH: 5,20

Mash Steps

Name	Description	Step Temperature	Step Time
Protein Rest	Add 26,83 l of water at 52,3 C	50,0 C	35 min
Saccharification	Decoct 10,92 l of mash and boil it	67,8 C	45 min
Mash Out	Heat to 75,6 C over 10 min	75,6 C	10 min

Sparge Step: Fly sparge with 5,47 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

Volumes of CO2: 2,3

Pressure/Weight: 12,54 PSI

Carbonation Used: Keg with 12,54 PSI

Keg/Bottling Temperature: 7,2 C

Age for: 30,00 days

Fermentation: Ale, Single Stage

Storage Temperature: 18,3 C

Notes

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