

#52 Dubbel 3

Belgian Dubbel

Type: All Grain

Date: 17-08-2013

Batch Size (fermenter): 21,00 l

Brewer: Thomas Nørgaard

Boil Size: 24,34 l

Asst Brewer:

Boil Time: 60 min

Equipment: Brouwland gryde

End of Boil Volume: 21,84 l

Brewhouse Efficiency: 83,00 %

Final Bottling Volume: 21,00 l

Est Mash Efficiency: 83,0 %

Fermentation: Ale, Single Stage

Taste Rating(out of 50): 30,0

Taste Notes:

Ingredients

Ingredients

Amt	Name	Type	#	%/IBU
3,50 kg	DMG Pilsner (4,0 EBC)	Grain	1	55,1 %
2,00 kg	DMG München (15,0 EBC)	Grain	2	31,5 %
0,30 kg	Carared (39,4 EBC)	Grain	3	4,7 %
0,20 kg	Biscuit Malt (45,3 EBC)	Grain	4	3,1 %
0,20 kg	Special B Malt (354,6 EBC)	Grain	5	3,1 %
0,15 kg	Dansukker Stor Brun Kandis (140,0 EBC)	Sugar	6	2,4 %
15,00 g	Zladek [8,00 %] - Boil 60,0 min	Hop	7	12,9 IBUs
1,00 tsp	Irish Moss (Boil 10,0 mins)	Fining	8	-
50,00 g	Zladek [8,00 %] - Boil 5,0 min	Hop	9	8,6 IBUs
5,00 g	Grains of paradise (Boil 5,0 mins)	Spice	10	-
1,0 pkg	Belgian Style Ale Yeast Blend (White Labs #WLP575) [35,49 ml]	Yeast	11	-
1,00 tsp	Yeast Nutrient (Primary 3,0 days)	Other	12	-

Beer Profile

Est Original Gravity: 1,072 SG

Measured Original Gravity: 1,081 SG

Est Final Gravity: 1,017 SG

Measured Final Gravity: 1,010 SG

Estimated Alcohol by Vol: 7,3 %

Actual Alcohol by Vol: 9,4 %

Bitterness: 21,5 IBUs

Calories: 774,4 kcal/l

Est Color: 31,4 EBC

Mash Profile

Mash Name: Single Infusion, Full Body **Total Grain Weight:** 6,35 kg

Sparge Water: 7,91 l

Grain Temperature: 22,2 C

Sparge Temperature: 75,6 C

Tun Temperature: 22,2 C

Adjust Temp for Equipment: FALSE **Mash PH:** 5,20

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 18,17 l of water at 74,9 C	68,9 C	45 min
Mash Out	Add 6,47 l of water at 96,7 C	75,6 C	10 min

Sparge Step: Fly sparge with 7,91 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

Created with [BeerSmith](#)