

# #56 Landly Dubbel 4

*Belgian Dubbel*

**Type:** All Grain

**Date:** 08-07-2013

**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
3,00 kg	DMG Pilsner (4,0 EBC)	Grain	1	47,5 %
1,80 kg	DMG München (15,0 EBC)	Grain	2	28,5 %
0,50 kg	DMG Lys Karamel (125,0 EBC)	Grain	3	7,9 %
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 %
0,05 kg	Smoked Malt (Weyermann) (3,9 EBC)	Grain	8	0,8 %
0,31 kg	Candi Sugar, Dark (541,8 EBC)	Sugar	9	4,9 %
17,10 g	Brewers Gold [5,90 %] - Boil 60,0 min	Hop	10	10,8 IBUs
15,00 g	Hallertau Hersbrucker [3,80 %] - Boil 15,0 min	Hop	11	2,8 IBUs
26,00 g	Perle [6,76 %] - Boil 10,0 min	Hop	12	6,2 IBUs
150,00 g	BrewBody (Boil 5,0 mins)	Other	13	-
1,0 pkg	Belgian Style Ale Yeast Blend (White Labs #WLP575) [35,49 ml]	Yeast	14	-

## Beer Profile

**Est Original Gravity:** 1,073 SG

**Measured Original Gravity:** 1,076 SG

**Est Final Gravity:** 1,014 SG

**Measured Final Gravity:** 0,000 SG

**Estimated Alcohol by Vol:** 7,7 %

**Actual Alcohol by Vol:** 0,0 %

**Bitterness:** 19,8 IBUs

**Calories:** 0,0 kcal/l

**Est Color:** 55,1 EBC

## Mash Profile

**Mash Name:** Decoction Mash, Single

**Total Grain Weight:** 6,31 kg

**Sparge Water:** 5,31 l

**Grain Temperature:** 22,2 C

**Sparge Temperature:** 75,6 C

**Tun Temperature:** 22,2 C

**Adjust Temp for Equipment:** FALSE

**Mash PH:** 5,00

### Mash Steps

Name	Description	Step Temperature	Step Time
Protein Rest	Add 27,04 l of water at 52,3 C	50,0 C	35 min
Saccharification	Decoct 11,00 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 5,31 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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