

#62 Landly Dubbel 5 - Køge Øldag

Belgian Dubbel (18 B)

Type: All Grain
Batch Size: 21,00 l
Boil Size: 24,34 l
Boil Time: 60 min
End of Boil Vol: 21,84 l
Final Bottling Vol: 21,00 l
Fermentation: Ale, Single Stage

Date: 16 Feb 2014
Brewer: Thomas Nørgaard
Asst Brewer:
Equipment: Brouwland gryde
Efficiency: 83,00 %
Est Mash Efficiency: 83,0 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
2,50 kg	DMG Pilsner (4,0 EBC)	Grain	1	47,2 %
1,00 kg	Munich II (Weyermann) (16,7 EBC)	Grain	2	18,9 %
0,50 kg	Cara Hell (25,0 EBC)	Grain	3	9,4 %
0,30 kg	Special B Malt (354,6 EBC)	Grain	4	5,7 %
0,25 kg	Wheat, Torrified (3,3 EBC)	Grain	5	4,7 %
0,15 kg	Biscuit Malt (45,3 EBC)	Grain	6	2,8 %
0,10 kg	Caraaroma (256,1 EBC)	Grain	7	1,9 %
0,50 kg	Muscavado, Light (16,0 EBC)	Sugar	8	9,4 %
8,00 g	Marynka [8,06 %] - Boil 60,0 min	Hop	9	6,7 IBUs
10,00 g	Marynka [8,06 %] - Boil 15,0 min	Hop	10	4,2 IBUs
50,00 g	Prima Donna 2013 [5,00 %] - Boil 10,0 min	Hop	11	9,4 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	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,064 SG
Est Final Gravity: 1,011 SG
Estimated Alcohol by Vol: 7,0 %
Bitterness: 20,3 IBUs
Est Color: 35,4 EBC

Measured Original Gravity: 1,061 SG
Measured Final Gravity: 1,010 SG
Actual Alcohol by Vol: 6,7 %
Calories: 572,6 kcal/l

Mash Profile

Mash Name: Decoction Mash, Single
Sparge Water: 9,12 l
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE

Total Grain Weight: 5,30 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 22,03 l of water at 52,3 C	50,0 C	35 min
Saccharification	Decoct 8,95 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: Fly sparge with 9,12 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
Pressure/Weight: 12,54 PSI
Keg/Bottling Temperature: 7,2 C
Fermentation: Ale, Single Stage

Volumes of CO2: 2,3
Carbonation Used: Keg with 12,54 PSI
Age for: 30,00 days
Storage Temperature: 18,3 C

Notes

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