

#69 Abbey Ale

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 Aug 2014
Brewer: Thomas Nylander 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
5,00 kg	Abbey Malt (45,0 EBC)	Grain	1	78,7 %
1,00 kg	DMG Pilsner (4,0 EBC)	Grain	2	15,7 %
0,25 kg	Special B (Castle Malting) (300,0 EBC)	Grain	3	3,9 %
0,10 kg	Smoked Malt (Weyermann) (3,9 EBC)	Grain	4	1,6 %
10,00 g	Brewers Gold [3,25 %] - Boil 60,0 min	Hop	5	3,2 IBUs
1,00 tsp	Irish Moss (Boil 10,0 mins)	Fining	6	-
100,00 g	Prima Donna 2013 [5,00 %] - Boil 10,0 min	Hop	7	17,7 IBUs
1,0 pkg	Safbrew abbaye (Fermentis #)	Yeast	8	-
1,00 tsp	Yeast Nutrient (Primary 3,0 days)	Other	9	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,072 SG
Est Final Gravity: 1,021 SG
Estimated Alcohol by Vol: 6,8 %
Bitterness: 20,9 IBUs
Est Color: 49,5 EBC

Measured Original Gravity: 1,067 SG
Measured Final Gravity: 1,010 SG
Actual Alcohol by Vol: 7,5 %
Calories: 632,2 kcal/l

Mash Profile

Mash Name: Decoction Mash, Single
Sparge Water: 4,20 l
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE

Total Grain Weight: 6,35 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 28,50 l of water at 52,4 C	50,0 C	35 min
Saccharification	Decoct 11,60 l of mash and boil it	67,8 C	45 min

Sparge: Fly sparge with 4,20 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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