

#73 LandlyMalle

Belgian Dubbel (18 B)

Type: All Grain
Batch Size: 22,00 l
Boil Size: 25,81 l
Boil Time: 60 min
End of Boil Vol: 23,92 l
Final Bottling Vol: 21,20 l
Fermentation: Ale, Single Stage

Date: 10 Jan 2015
Brewer: Thomas Nørgaard
Asst Brewer:
Equipment: 50L gryde
Efficiency: 84,00 %
Est Mash Efficiency: 87,8 %
Taste Rating: 30,0

**Taste Notes:**

Ingredients

Amt	Name	Type	#	%/IBU
4,20 kg	DMG Pilsner (4,0 EBC)	Grain	1	63,8 %
0,88 kg	DMG München (15,0 EBC)	Grain	2	13,3 %
0,35 kg	Biscuit Malt (45,3 EBC)	Grain	3	5,3 %
0,35 kg	DMG Lys Karamel (125,0 EBC)	Grain	4	5,3 %
0,18 kg	Aromamalt (Castle Malting) (100,0 EBC)	Grain	5	2,7 %
0,18 kg	Special B Malt (354,6 EBC)	Grain	6	2,7 %
0,11 kg	Smoked Malt (Weyermann) (3,9 EBC)	Grain	7	1,6 %
8,00 g	Agnus [12,50 %] - Boil 60,0 min	Hop	8	9,9 IBUs
14,00 g	Goldings [5,69 %] - Boil 30,0 min	Hop	9	5,5 IBUs
50,00 g	Prima Donna 2013 [5,00 %] - Boil 10,0 min	Hop	10	8,2 IBUs
111,00 g	BrewBody (Boil 5,0 mins)	Other	11	-
1,0 pkg	Abbey Ale (White Labs #WLP530) [35,49 ml]	Yeast	12	-
0,35 kg	Belgian Candi Sugar Rocks (450,0 EBC)	Sugar	13	5,3 %

Gravity, Alcohol Content and Color

Est Original Gravity: 1,075 SG
Est Final Gravity: 1,014 SG
Estimated Alcohol by Vol: 8,0 %
Bitterness: 23,7 IBUs
Est Color: 48,9 EBC

Measured Original Gravity: 1,075 SG
Measured Final Gravity: 1,010 SG
Actual Alcohol by Vol: 8,6 %
Calories: 712,9 kcal/l

Mash Profile

Mash Name: Decoction Mash, Single
Sparge Water: 10,33 l
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE

Total Grain Weight: 6,58 kg
Grain Temperature: 22,2 C
Tun Temperature: 22,2 C
Mash PH: 5,10

Mash Steps

Name	Description	Step Temperature	Step Time
Protein Rest	Add 22,73 l of water at 52,9 C	50,0 C	35 min
Saccharification	Decoct 9,52 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 10,33 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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