

#83 Julebryg 2015

Belgian Dubbel (18 B)

Type: All Grain
Batch Size: 29,00 l
Boil Size: 35,24 l
Boil Time: 60 min
End of Boil Vol: 32,24 l
Final Bottling Vol: 27,00 l
Fermentation: Ale, Single Stage

Date: 07 Jun 2015
Brewer: Thomas Nylander Nørgaard
Asst Brewer: Thom Nylander Sørup
Equipment: 50L gryde
Efficiency: 80,00 %
Est Mash Efficiency: 85,5 %
Taste Rating: 30,0

**Taste Notes:**

Ingredients

Amt	Name	Type	#	%/IBU
3,80 kg	DMG Pilsner (4,0 EBC)	Grain	1	45,9 %
1,50 kg	Abbey malt (Castle Malting) (44,9 EBC)	Grain	2	18,1 %
1,00 kg	DMG München (15,0 EBC)	Grain	3	12,1 %
0,80 kg	Cara Bohemian (190,0 EBC)	Grain	4	9,7 %
0,60 kg	Biscuit Malt (45,3 EBC)	Grain	5	7,2 %
0,59 kg	Special B (Castle Malting) (300,0 EBC)	Grain	6	7,1 %
13,00 g	Topaz [15,90 %] - Boil 60,0 min	Hop	7	14,2 IBUs
31,00 g	East Kent Goldings [4,41 %] - Boil 30,0 min	Hop	8	7,2 IBUs
1,00 tsp	Irish Moss (Boil 10,0 mins)	Fining	9	-
74,00 g	Brewers Gold [3,25 %] - Boil 10,0 min	Hop	10	6,0 IBUs
3,00 Items	Nelliker (Boil 10,0 mins)	Spice	11	-
2,50 Items	Anise, Star (Boil 10,0 mins)	Spice	12	-
148,00 g	BrewBody (Boil 5,0 mins)	Other	13	-
1,50 Items	Cinnamon Stick (Boil 5,0 mins)	Spice	14	-
2,0 pkg	SafBrew Ale (DCL/Fermentis #S-33) [23,66 ml]	Yeast	15	-
1,00 tsp	Yeast Nutrient (Primary 3,0 days)	Other	16	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,067 SG
Est Final Gravity: 1,020 SG
Estimated Alcohol by Vol: 6,1 %
Bitterness: 27,4 IBUs
Est Color: 49,8 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: Temperature Mash, 1 Step, Full Body
Sparge Water: 21,93 l
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE

Total Grain Weight: 8,29 kg
Grain Temperature: 22,2 C
Tun Temperature: 22,2 C
Mash PH: 5,20

Mash Steps

Name	Description	Step Temperature	Step Time
Saccharification	Add 23,61 l of water at 75,1 C	68,9 C	40 min
Mash Out	Heat to 75,6 C over 10 min	75,6 C	10 min

Sparge: Fly sparge with 21,93 l water at 75,6 C

Mash Notes: Temperature mash for use when mashing in a brew pot over a heat source such as the stove. Use heat to maintain desired temperature during the mash.

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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