

#86 Landly Dubbel - Brewcamp

Belgian Dubbel (18 B)

Type: All Grain
Batch Size: 21,00 l
Boil Size: 25,88 l
Boil Time: 60 min
End of Boil Vol: 22,88 l
Final Bottling Vol: 22,20 l
Fermentation: Ale, Two Stage

Date: 28 Jun 2015
Brewer: Thomas Nørgaard
Asst Brewer:
Equipment: Brouwland gryde
Efficiency: 80,00 %
Est Mash Efficiency: 84,1 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
4,20 kg	DMG Pilsner (4,0 EBC)	Grain	1	63,6 %
0,88 kg	DMG München (15,0 EBC)	Grain	2	13,2 %
0,35 kg	DMG Lys Karamel (125,0 EBC)	Grain	3	5,3 %
0,35 kg	Victory Malt (biscuit) (Briess) (55,2 EBC)	Grain	4	5,3 %
0,20 kg	Extra Special (Briess) (256,1 EBC)	Grain	5	3,0 %
0,18 kg	Special B (Castle Malting) (300,0 EBC)	Grain	6	2,6 %
0,11 kg	Smoked Malt (Weyermann) (3,9 EBC)	Grain	7	1,6 %
0,35 kg	Dansukker Stor Brun Kandis (140,0 EBC)	Sugar	8	5,3 %
7,00 g	Topaz [15,90 %] - Boil 60,0 min	Hop	9	10,4 IBUs
14,00 g	Goldings [5,69 %] - Boil 30,0 min	Hop	10	5,7 IBUs
50,00 g	Prima Donna 2013 [5,00 %] - Boil 10,0 min	Hop	11	8,5 IBUs
111,00 g	BrewBody (Boil 5,0 mins)	Other	12	-
1,0 pkg	Belgian Ale Yeast (Mangrove Jack's #M27)	Yeast	13	-
100,00 ml	Oak Essence (Liquid) (Bottling 5,0 mins)	Flavor	14	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,073 SG
Est Final Gravity: 1,018 SG
Estimated Alcohol by Vol: 7,3 %
Bitterness: 24,6 IBUs
Est Color: 41,5 EBC

Measured Original Gravity: 1,074 SG
Measured Final Gravity: 1,004 SG
Actual Alcohol by Vol: 9,3 %
Calories: 694,7 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: 6,61 kg
Grain Temperature: 22,2 C
Tun Temperature: 22,2 C
Mash PH: 5,50

Mash Steps

Name	Description	Step Temperature	Step Time
Protein Rest	Add 23,81 l of water at 52,8 C	50,0 C	35 min
Saccharification	Decoct 9,92 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, Two Stage

Volumes of CO2: 2,3
Carbonation Used: Keg with 12,54 PSI
Age for: 24,00 days
Storage Temperature: 20,0 C

Notes

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