

#96 LandlyMalle 2

Belgian Dubbel (18 B)

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

Date: 27 Aug 2015
Brewer: Thomas Nørgaard
Asst Brewer:
Equipment: Braumeister - 20 Litre
Efficiency: 75,00 %
Est Mash Efficiency: 83,3 %
Taste Rating: 30,0

**Taste Notes:**

Ingredients

Amt	Name	Type	#	%/IBU
3,00 kg	DMG Pilsner (4,0 EBC)	Grain	1	48,0 %
1,00 kg	DMG München (15,0 EBC)	Grain	2	16,0 %
0,50 kg	Abbey Malt (45,0 EBC)	Grain	3	8,0 %
0,35 kg	Carared (Weyermann) (47,3 EBC)	Grain	4	5,6 %
0,35 kg	Victory Malt (biscuit) (Briess) (55,2 EBC)	Grain	5	5,6 %
0,25 kg	Extra Special (Briess) (256,1 EBC)	Grain	6	4,0 %
0,20 kg	Aromamalt (Castle Malting) (100,0 EBC)	Grain	7	3,2 %
0,15 kg	Smoked Malt (Weyermann) (3,9 EBC)	Grain	8	2,4 %
0,45 kg	D-180 (478,8 EBC)	Sugar	9	7,2 %
9,00 g	Target [12,17 %] - Boil 60,0 min	Hop	10	10,6 IBUs
14,00 g	Goldings [5,69 %] - Boil 30,0 min	Hop	11	5,9 IBUs
60,00 g	East Kent Goldings [4,41 %] - Boil 10,0 min	Hop	12	9,3 IBUs
100,00 g	BrewBody (Boil 5,0 mins)	Other	13	-
1,0 pkg	SafBrew Ale (DCL/Fermentis #S-33) [23,66 ml]	Yeast	14	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,069 SG
Est Final Gravity: 1,015 SG
Estimated Alcohol by Vol: 7,2 %
Bitterness: 25,7 IBUs
Est Color: 56,4 EBC

Measured Original Gravity: 1,044 SG
Measured Final Gravity: 1,009 SG
Actual Alcohol by Vol: 4,6 %
Calories: 406,8 kcal/l

Mash Profile

Mash Name: Temperature Mash, 4 Step, Full Body
Sparge Water: 10,69 l
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE

Total Grain Weight: 6,25 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 21,00 l of water at 52,9 C	50,0 C	30 min
Saccharification	Add 0,00 l of water and heat to 67,0 C over 15 min	67,0 C	60 min
Mash Step	Heat to 72,0 C over 5 min	72,0 C	20 min
Mash Out	Heat to 78,0 C over 5 min	78,0 C	10 min

Sparge: Fly sparge with 10,69 l water at 75,6 C

Mash Notes: Two step profile with a protein rest for mashes with unmodified grains or adjuncts. 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: 180,00 days
Storage Temperature: 18,3 C

Notes

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