

Spiced Cherry Dubbel (w che

Christmas/Winter Specialty Spice Beer (21 B)

Type: All Grain

Batch Size: 12.00 gal

Boil Size: 15.09 gal

Boil Time: 90 min

End of Boil Vol: 13.13 gal

Final Bottling Vol: 12.00 gal

Fermentation: Ale, Two Stage

Date: 27 May 2017

Brewer: Andrew DeWeerd

Asst Brewer:

Equipment: PassedPawn Brewing -
Keggle (15.5 Gal) and Keggle
Mashtun

Efficiency: 80.00 %

Est Mash Efficiency: 86.7 %



Taste Rating: 30.0

Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
15 lbs	Pale Malt (2 Row) US (2.0 SRM)	Grain	1	32.2 %
10 lbs	Munich 20L (Briess) (20.0 SRM)	Grain	2	21.5 %
6 lbs 9.6 oz	Pilsner (2 Row) Ger (2.0 SRM)	Grain	3	14.2 %
5 lbs	Special B Malt (180.0 SRM)	Grain	4	10.7 %
2 lbs	Aromatic Malt (26.0 SRM)	Grain	5	4.3 %
1 lbs	Wheat - White Malt (Briess) (2.3 SRM)	Grain	6	2.1 %
5 lbs	Cherries, Sour (Montmercy) (3.0 SRM)	Sugar	7	10.7 %
2 lbs	Brown Sugar, Light (8.0 SRM)	Sugar	8	4.3 %
3.00 oz	Nugget [13.00 %] - Boil 60.0 min	Hop	9	32.9 IBUs
2.00 g	Almond Extract (Boil 5.0 mins)	Flavor	10	-
2.00 tsp	Cinnamon Stick (Boil 5.0 mins)	Spice	11	-
2.0 pkg	Trappist High Gravity (Wyeast Labs #3787) [12...	Yeast	12	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.115 SG

Est Final Gravity: 1.013 SG

Estimated Alcohol by Vol: 13.7 %

Bitterness: 32.9 IBUs

Est Color: 33.8 SRM

Measured Original Gravity: 1.097 SG

Measured Final Gravity: 1.019 SG

Actual Alcohol by Vol: 10.4 %

Calories: 338.8 kcal/12oz

Mash Profile

Mash Name: Single Infusion, Light
Body, No Mash Out

Sparge Water: 7.47 gal

Sparge Temperature: 168.0 F

Adjust Temp for Equipment: TRUE

Est Mash PH: 5.20

Measured Mash PH: 5.20

Total Grain Weight: 46 lbs 9.6 oz

Grain Temperature: 72.0 F

Tun Temperature: 72.0 F

Target Mash PH: 5.20

Mash Acid Addition:

Sparge Acid Addition:

Mash Steps

Name	Description	Step Temperature	Step Time
<			>

Sparge: Fly sparge with 7.47 gal water at 168.0 F

Mash Notes: Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

Carbonation and Storage

Carbonation Type: Bottle

Pressure/Weight: 9.42 oz

Keg/Bottling Temperature: 70.0 F

Fermentation: Ale, Two Stage

Volumes of CO2: 2.3

Carbonation Used: Bottle with 9.42
oz Corn Sugar

Age for: 30.00 days

Storage Temperature: 65.0 F

Notes

H.A.Z.A.R.D. 12 BEERS OF CHRISTMAS RECIPES
BY RANDY MOSHER FROM HIS BOOK RADICAL BREWING

2. SPICED CHERRY DUBBEL - Start with a good rich dubbel (p. 124 - see below), toss in an additional pound of piloncillo or turbinado sugar, and use a combination of sweet (black) and sour (Montmorency) cherries, which should ferment in the beer for a month or so. A pound per gallon is a minimum. Two is better. One teaspoon of ceylon (true) cinnamon added at the end of the boil will enhance the natural spiciness of the sour cherries. Add one drop (no more!) of almond extract for added depth. Gravity: 1.070 to 1.078 (17 to 18.5*P). Color: deep ruby-amber

TWO BITS ABBEY DUBBEL

Yield: 5 gallons

Gravity: 1.063 (15*P)

ABV: 5.5 - 6.4%

Color: Deep amber

IBUs: 29

Yeast: Belgian abbey

Maturation: 8 to 10 weeks

Recipe:

6 lb Pale Ale Malt (63.5%)

3 lb Munich Malt (23%)

1 lb Special B (9%)

0.5 lb Aromatic Malt (4.5%)

1 lb Piloncillo or other partially-refined sugar (9%)

Hops:

1.25 oz Northern Brewer (7%AA) 90 Min

[27MAY] 1.095 (before cherry juice added) brewed, but OG not reached. Continued boil next AM.

[06JUN] 1.038. Fat sticky krausen on top. This one might need some help. Hmmm.... Going to bump the temp up a bit. Cherry juice has not been added yet.

[11JUN17] 1.023. Not too sweet, which is good. One more week to see if it can come down a bit more. Alcohol is noticeable. Pretty good flavor. Not cloying, which is a relief!

Could blend with Rev 1 of this beer to 1) reduce body, and 2) get cherry flavor. But probably won't. Will make final decision next week, when I will need to start crashing all the beers in the fridge.

[17JUN17] 1.017. Wow. 10% now. Added 32 oz black cherry juice to bucket (ignore cherries in recipe, used pure sweet (not tart) cherry juice). Nothing to the other one, which wasn't measured.

[20JUN17] 1.019. Either I measured wrong last time, or the cherry juice added two points. Don't know. I think I'll start crash tonight. Cherry juice is just right. I can taste it, but it is not powerful. Beer seems extremely spicy due to, presumably, the high alcohol.

[21JUN17] starting cold crash with gelatin

[22OCT] bottled.

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