

E.B. Belgian Dubbel

Dubbel

Type: All Grain

Batch Size (fermenter): 50,00 l

Boil Size: 62,20 l

Boil Time: 75 min

End of Boil Volume 57,20 l

Final Bottling Volume: 50,00 l

Fermentation: My Aging Profile

Taste Notes:

Date: 02/03/2014

Brewer: Buffon

Asst Brewer: Pedro Buffon

Equipment: My Equipment

Brewhouse Efficiency: 70,00 %

Est Mash Efficiency 77,7 %

Taste Rating(out of 50): 34,0

Ingredients

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Amt	Name	Type	#	%/IBU
9,00 kg	Mild Malt -Muntons (5,8 EBC)	Grain	1	61,2 %
2,00 kg	Brewers Malt 6-Row (Briess) (3,5 EBC)	Grain	2	13,6 %
1,00 kg	.BestMälz Munich (15,0 EBC)	Grain	3	6,8 %
0,65 kg	*Special B Malt (Castle Malting) (290,0 EBC)	Grain	4	4,4 %
0,50 kg	Caramel Malt - 10L (Briess) (19,7 EBC)	Grain	5	3,4 %
0,31 kg	Aromamalt (Castle Malting) (100,0 EBC)	Grain	6	2,1 %
0,20 kg	Caraaroma (Weyermann) (350,7 EBC)	Grain	7	1,4 %
0,05 kg	Chocolate Malt (886,5 EBC)	Grain	8	0,3 %
1,00 kg	Candi Sugar, Dark (200,8 EBC)	Sugar	9	6,8 %
35,00 g	Magnum [14,00 %] - Boil 60,0 min	Hop	10	21,2 IBUs
23,00 g	Challenger [7,50 %] - Boil 20,0 min	Hop	11	4,5 IBUs
20,00 g	Goldings, East Kent [4,70 %] - Boil 20,0 min	Hop	12	2,5 IBUs
7,00 g	Styrian Goldings [5,00 %] - Boil 20,0 min	Hop	13	0,9 IBUs
2,64 Items	Whirlfloc Tablet (Boil 15,0 mins)	Fining	14	-
1,0 pkg	Abbey IV Ale Yeast (White Labs #WLP540) [50,28 ml]	Yeast	15	-
1,0 pkg	Belgian Golden Ale (White Labs #WLP570) [35,49 ml]	Yeast	16	-
2,64 g	Yeast Nutrient (Primary 3,0 days)	Other	17	-

Beer Profile

Est Original Gravity: 1,064 SG

Est Final Gravity: 1,011 SG

Estimated Alcohol by Vol: 7,0 %

Bitterness: 29,1 IBUs

Est Color: 41,6 EBC

Measured Original Gravity: 1,062 SG

Measured Final Gravity: 1,012 SG

Actual Alcohol by Vol: 6,6 %

Calories: 585,1 kcal/l

Mash Profile

Mash Name: Temperature Mash, 1 Step,
Medium Body

Sparge Water: 40,17 l

Sparge Temperature: 75,6 C

Adjust Temp for Equipment: TRUE

Total Grain Weight: 14,71 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 35,76 l of water at 75,6 C	67,8 C	60 min
Mash Out	Heat to 75,6 C over 10 min	75,6 C	10 min

Sparge Step: Fly sparge with 40,17 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

Volumes of CO2: 3,0

Pressure/Weight: 103,72 KPA

Carbonation Used: Keg with 103,72 KPA

Keg/Bottling Temperature: 2,0 C

Age for: 7,00 days

Fermentation: My Aging Profile

Storage Temperature: 2,0 C

Notes

Created with [BeerSmith](#)