

# Brewsheet: B056: Dubbel

## Dubbel

**Type:** All Grain                      **Date:** 24-04-2011  
**Batch Size:** 75,00 L                  **Brewer:** Erik Borg  
**Boil Size:** 78,84 L                   **Asst Brewer:**  
**Boil Time:** 60 min                   **Equipment:** Eriks ny udstyr 75 l  
**Taste Rating(out of 50):** 35,0      **Brewhouse Efficiency:** 78,00  
**Taste Notes:**

Prepare for Brewing	
	Prepare Yeast Starter
	Clean and Prepare Brewing Equipment
	Prepare 107,87 L Water for Brewing

Mash or Steep Grains			
<u>Ingredients for Mashing</u>			
Amount	Item	Type	% or IBU
12,30 kg	Pilsner (Weyermann) (3,3 EBC)	Grain	53,48 %
3,00 kg	Pilsner malt (DMG) (3,2 EBC)	Grain	13,04 %
1,40 kg	Cara 50 (50,0 EBC)	Grain	6,09 %
1,10 kg	Aroma 150 (150,0 EBC)	Grain	4,78 %
1,10 kg	Cara 120 (120,0 EBC)	Grain	4,78 %
0,60 kg	Barley, Flaked (3,5 EBC)	Grain	2,61 %
0,50 kg	Coffee 500 (500,0 EBC)	Grain	2,17 %
<u>Mæskeprogram</u>			
Step Time	Name	Description	Step Temp
60 min	Forsukring	Add 60,00 L of water at 74,1 C	68,0 C
10 min	Udmæskning	Heat to 78,0 C over 15 min	78,0 C
Sparge with 38,87 L of 78,0 C water.			

Boil Wort			
Add water to achieve boil volume of 78,84 L			
Estimated pre-boil gravity is 1,078			
<u>Boil Ingredients</u>			
Boil	Amount	Item	Type
60 min	130,00 gm	Hallertauer, Northern Brewer [10,50 %] (60 min)	Hops
60 min	3,00 kg	Candi Sugar, Clear (1,0 EBC)	Sugar
15 min	60,00 gm	Hallertauer Hersbrucker [3,00 %] (15 min)	Hops
10 min	10,00 gm	Yeast Nutrient (Boil 10,0 min)	Misc
10 min	15,00 gm	Servomyces Mix (Boil 10,0 min)	Misc

10 min	25,00 gm	Klar urt (Boil 10,0 min)	Misc
0 min	7,50 kg	Flaskegas (kun for omkostningsberegning) (Boil 0,0 min)	Misc

<b>Cool and Prepare Fermentation</b>			
Cool wort to fermentation temperature			
Transfer wort to fermenter			
Add water to achieve final volume of 75,00 L			
<b>Ingredients for Fermentation</b>			
<b>Amount</b>	<b>Item</b>	<b>Type</b>	<b>% or IBU</b>
3 Pkgs	SafBrew Ale (Fermentis #S-33, 10,0g)	Yeast-Ale	
3 Pkgs	SafBrew Ale (Fermentis #S-33, 11,5g)	Yeast-Ale	
Measure Actual Original Gravity _____		(Target: 1,077 SG)	
Measure Actual Batch Volume _____		(Target: 75,00 L)	

<b>Fermentation</b>	
24-04-2011	Primary fermentation (14 days at 22,0 C)
N/A	Secondary fermentation (0 days at 22,0 C)
N/A	Tertiary Fermentation (0 days at 20,0 C)
Prepare for Bottling/Kegging	
Measure Final Gravity: _____ (Estimate: 1,020 SG)	
08-05-2011	Keg beer at 22,0 C at a pressure of 31,4 PSI
Age beer for 70,0 days at 5,0 C	
17-07-2011	Drink and enjoy!

<b>Notes</b>
Remove from inventory foretaget. OG: 19,2P, svarende til 1.077Ö FG: 10,9P, svarende til 1.023Ö

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