

# B093: Dubbel

Dubbel (18 A)

**Type:** All Grain  
**Batch Size:** 114,00 l  
**Boil Size:** 126,68 l  
**Boil Time:** 60 min  
**End of Boil Vol:** 121,68 l  
**Final Bottling Vol:** 108,00 l  
**Fermentation:** My Aging Profile

**Date:** 17 May 2014  
**Brewer:** Erik Borg  
**Asst Brewer:**  
**Equipment:** Eriks ny udstyr 108 l  
**Efficiency:** 78,00 %  
**Est Mash Efficiency:** 80,4 %  
**Taste Rating:** 35,0



## Taste Notes:

## Ingredients

Amt	Name	Type	#	%/IBU
24,00 kg	Pilsner (Fuglsang) (3,6 EBC)	Grain	1	69,8 %
2,00 kg	Caraamber (Weyermann) (70,0 EBC)	Grain	2	5,8 %
1,60 kg	Caramunich III (Weyermann) (150,0 EBC)	Grain	3	4,7 %
1,40 kg	Caraaroma (Weyermann) (350,0 EBC)	Grain	4	4,1 %
1,00 kg	Barley, Flaked (3,5 EBC)	Grain	5	2,9 %
0,40 kg	Chocolate Malt Pale (Thomas Fawcett) (550,0 EBC)	Grain	6	1,2 %
4,00 kg	Candi Sugar, Clear (1,0 EBC)	Sugar	7	11,6 %
180,0 g	Hallertauer Northern Brewer [10,50 %] - Boil 60,0 min	Hop	8	31,3 IBUs
65,0 g	Hallertauer Hersbrucker [3,00 %] - Boil 15,0 min	Hop	9	1,6 IBUs
32,00 g	Klar urt (Boil 10,0 mins)	Fining	10	-
23,00 g	Servomyces Mix (Boil 10,0 mins)	Other	11	-
11,40 kg	Flaskegas (kun for omkostningsberegning) (Boil 0,0 mins)	Other	12	-
1,0 pkg	SafBrew Ale (DCL/Fermentis #S-33, 94g) [24 ml]	Yeast	13	-

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1,075 SG  
**Est Final Gravity:** 1,013 SG  
**Estimated Alcohol by Vol:** 8,2 %  
**Bitterness:** 32,9 IBUs  
**Est Color:** 38,7 EBC

**Measured Original Gravity:** 1,073 SG  
**Measured Final Gravity:** 1,021 SG  
**Actual Alcohol by Vol:** 6,9 %  
**Calories:** 707,3 kcal/l

## Mash Profile

**Mash Name:** Single Infusion, Medium Body  
**Sparge Water:** 65,92 l  
**Sparge Temperature:** 78,0 C  
**Adjust Temp for Equipment:** FALSE

**Total Grain Weight:** 34,40 kg  
**Grain Temperature:** 20,0 C  
**Tun Temperature:** 20,0 C  
**Mash PH:** 5,20

## Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 91,21 l of water at 71,8 C	66,0 C	60 min
Mash Out	Heat to 77,0 C over 15 min	77,0 C	10 min

**Sparge:** Fly sparge with 65,92 l water at 78,0 C

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

## Carbonation and Storage

**Carbonation Type:** Keg  
**Pressure/Weight:** 0,83 bar  
**Keg/Bottling Temperature:** 3,0 C  
**Fermentation:** My Aging Profile

**Volumes of CO2:** 2,6  
**Carbonation Used:** Keg with 0,83 bar  
**Age for:** 70,00 days  
**Storage Temperature:** 3,0 C

## Notes

Remove from inventory foretaget

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