

# B119: Dubbel

Belgian Dubbel (18 B)

**Type:** All Grain  
**Batch Size:** 118,00 l  
**Boil Size:** 143,26 l  
**Boil Time:** 90 min  
**End of Boil Vol:** 123,76 l  
**Final Bottling Vol:** 110,00 l  
**Fermentation:** My Aging Profile

**Date:** 24 Oct 2015  
**Brewer:** Erik Borg  
**Asst Brewer:**  
**Equipment:** Eriks ny udstyr 108 l  
**Efficiency:** 80,00 %  
**Est Mash Efficiency:** 80,8 %  
**Taste Rating:** 35,0



## Taste Notes:

## Ingredients

Amt	Name	Type	#	%/IBU
20,50 kg	Pilsner (Fuglsang) (3,6 EBC)	Grain	1	69,7 %
1,90 kg	Munich Malt (Castle Malting) (24,0 EBC)	Grain	2	6,5 %
1,00 kg	Barley, Flaked (3,3 EBC)	Grain	3	3,4 %
1,00 kg	Caraamber (Weyermann) (70,0 EBC)	Grain	4	3,4 %
1,00 kg	Caraaroma (Weyermann) (350,0 EBC)	Grain	5	3,4 %
1,00 kg	Caramunich II (Weyermann) (120,0 EBC)	Grain	6	3,4 %
1,50 kg	Candi Sugar, Clear (1,0 EBC)	Sugar	7	5,1 %
1,50 kg	Candi Sugar, Dark (350,0 EBC)	Sugar	8	5,1 %
200,0 g	Tettnang [3,80 %] - Boil 60,0 min	Hop	9	14,4 IBUs
90,0 g	Goldings, East Kent [5,40 %] - Boil 60,0 min	Hop	10	9,2 IBUs
6,00 g	Eurogel (Boil 10,0 mins)	Fining	11	-
24,00 g	Servomyces Mix (Boil 10,0 mins)	Other	12	-
9,00 kg	Flaskegas (kun for omkostningsberegning) (Boil 0,0 mins)	Other	13	-
83,0 pkg	Abbaye Yeast (Lallemand #-) [24 ml]	Yeast	14	-

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1,063 SG  
**Est Final Gravity:** 1,009 SG  
**Estimated Alcohol by Vol:** 7,1 %  
**Bitterness:** 23,6 IBUs  
**Est Color:** 38,4 EBC

**Measured Original Gravity:** 1,063 SG  
**Measured Final Gravity:** 1,009 SG  
**Actual Alcohol by Vol:** 7,1 %  
**Calories:** 591,0 kcal/l

## Mash Profile

**Mash Name:** Single Infusion, Light Body  
**Sparge Water:** 90,50 l  
**Sparge Temperature:** 78,0 C  
**Adjust Temp for Equipment:** FALSE

**Total Grain Weight:** 29,40 kg  
**Grain Temperature:** 22,2 C  
**Tun Temperature:** 22,2 C  
**Mash PH:** 5,20

## Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 79,20 l of water at 71,5 C	66,0 C	90 min

**Sparge:** Fly sparge with 90,50 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:** 2,20 bar  
**Keg/Bottling Temperature:** 21,0 C  
**Fermentation:** My Aging Profile

**Volumes of CO2:** 2,7  
**Carbonation Used:** Keg with 2,20 bar  
**Age for:** 42,00 days  
**Storage Temperature:** 3,0 C

## Notes

Remove from inventory foretaget

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