

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:**

Prepare for Brewing

- Clean and Prepare Brewing Equipment
- Total Water Needed: 169,70 l

Mash or Steep Grains

Mash 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 %

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

- Fly sparge with 90,50 l water at 78,0 C
- Add water to achieve boil volume of 143,26 l
- Estimated pre-boil gravity is 1,052 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU
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	-

- Estimated Post Boil Vol: 123,76 l and Est Post Boil Gravity: 1,063 SG

Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 118,00 l

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU
83,0 pkg	Abbaye Yeast (Lallemand #-) [24 ml]	Yeast	14	-

- Measure Actual Original Gravity _____ (Target: 1,063 SG)
- Measure Actual Batch Volume _____ (Target: 118,00 l)
- Add water if needed to achieve final volume of 118,00 l

Fermentation

- 24 Oct 2015 - Primary Fermentation (14,00 days at 21,0 C ending at 21,0 C)
- 07 Nov 2015 - Secondary Fermentation (7,00 days at 22,0 C ending at 22,0 C)
- 14 Nov 2015 - Tertiary Fermentation (3,00 days at 2,0 C ending at 2,0 C)

Dry Hop and Bottle/Keg

- Measure Final Gravity: _____ (Estimate: 1,009 SG)
- Date Bottled/Kegged: 17 Nov 2015 - Carbonation: Keg with 2,20 bar
- Age beer for 42,00 days at 3,0 C
- 29 Dec 2015 - Drink and enjoy!

Notes

Remove from inventory foretaget