

Westvleteren 8 (clone) - 8.8%

Belgian Dubbel

Author: Candi Syrup, Inc.

Type: All Grain

IBU : 40 (Tinseth)  
BU/GU : 0.51  
Colour : 50 EBC  
Carbonation : 2.5 CO2-vol

Pre-Boil Gravity : 1.042  
Original Gravity : 1.077  
Final Gravity : 1.010

Fermentables (1.84 kg)

1.203 kg - Chateau Pilsen 2-Row 3.5 EBC (65.5%)  
^ Lot # 20220915  
^ Brouwmaatje (NL) BM-BL.051.002.4  
334 g - Pale Ale Malt 10 EBC (18.2%)  
^ Lot # 20220628  
^ Brouwmaatje (NL) BM-BL.051.613.25/1  
200 g - 10 min - Boil - Candi Syrup, D-180 35...  
100 g - 10 min - Boil - Soft Candi Sugar, Bru...

Hops (17.3 g)

60 min - 7 g - Brewer's Gold (T90) - 8% (25 IBU)  
30 min - 6.2 g - Hallertauer Mittelfrueh (T90...  
15 min - 4.1 g - Celeia (Styrian Goldings) (T...

Miscellaneous

Mash - 0.73 g - Baking Soda (NaHCO3)  
^ Lot # 41190621/3  
^ Brouwstore (NL) 003.106.2  
Mash - 2.55 g - Calcium Chloride (CaCl2) 33 %...  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 0.72 g - Canning Salt (NaCl)  
^ Albert Heijn (NL)  
Mash - 0.77 g - Epsom Salt (MgSO4)  
^ Lot # /2119000091  
^ Brouwstore (NL) 055.027.7  
Mash - 0.77 g - Gypsum (CaSO4)  
^ The Malt Miller (UK) CHE-03-004  
Mash - 1.3 ml - Lactic Acid 80% 80%  
^ Lot # 20200213  
^ Brouwstore (NL) 003.002.3

Yeast

0.7 pkg - White Labs Abbey Ale WLP530

01 Brouwpunt 5L (90min) (rev 4)

Batch Size : 5.6 L  
Boil Size : 8.66 L  
Post-Boil Vol : 5.96 L  
  
Mash Water : 4.61 L  
Sparge Water : 5.65 L  
Boil Time : 90 min  
Total Water : 10.26 L



50 EBC

Brewhouse Efficiency: 71.8%  
Mash Efficiency: 73.3%

Mash Profile

12 Two Step Mash (85 min)  
71 °C - Strike Temp  
65 °C - 60 min - Temperature  
72 °C - 10 min - Temperature  
77 °C - 15 min - Mash out

Fermentation Profile

01 Ale + DR + Conditioning  
18 °C - 10 days - Primary  
21 °C - 4 days - Diacetyl rest  
18 °C - 14 days - Carbonation  
18 °C - 28 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...  
Ca 52 Mg 9 Na 50 Cl 100 SO 75 HCO 68

SO/Cl ratio: 0.8  
Mash pH: 5.39  
Sparge pH: 6

Measurements

Mash pH:  
  
Boil Volume:  
  
Pre-Boil Gravity:  
  
Post-Boil Kettle Volume:  
  
Original Gravity:  
  
Fermenter Top-Up:  
  
Fermenter Volume:  
  
Final Gravity:  
  
Bottling Volume:

Recipe Notes

Target: ABV = 8.8 %, IBU = 38, OG = 1.072, FG = 1.009.

WY3787/WLP530 yeast.

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## Recipe Notes

90 minute boil with hops, adjuncts and nutrients as timed. Chill to 65 F (18 C). Oxygenate 30 seconds. Ramp primary up to 78 F (25 C) for 6-7 days. At 1.010 rack off yeast to secondary and crash to 50 F (10 C). Hold for 3-4 days until FG is reached. Bottle using heavy Belgian bottles or Champagne bottles. Prime with 34g/gal (10 g/L) Simplicity Candi Syrup. Let bottle carb for 10 days at 76 F (24 C). Cellar for 6 months.