

Westvleteren 8 (clone) v2 - 8%

Belgian Dubbel

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Type: All Grain

IBU : 34 (Tinseth)  
BU/GU : 0.48  
Colour : 41 EBC  
Carbonation : 2.5 CO2-vol

Pre-Boil Gravity : 1.045  
Original Gravity : 1.072  
Final Gravity : 1.011

Fermentables (1.71 kg)

1.143 kg - Chateau Pilsen 2-Row 3.5 EBC (67%)  
^ Lot # 20220915  
^ Brouwmaatje (NL) BM-BL.051.002.4  
319 g - Pale Ale Malt 10 EBC (18.7%)  
^ Lot # 20220628  
^ Brouwmaatje (NL) BM-BL.051.613.25/1  
146 g - 10 min - Boil - Candi Syrup, D-180 35...  
98 g - 10 min - Boil - Saint Louis Vergeoise...

Hops (17.8 g)

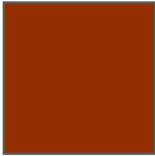
60 min - 7.4 g - Brewer's Gold - 7% (24 IBU)  
30 min - 6.2 g - Hallertauer Mittelfrueh - 3....  
15 min - 4.2 g - Celeia (Styrian Goldings) (T...  
^ The Malt Miller (UK) HOP-06-004

Miscellaneous

Mash - 0.66 g - Baking Soda (NaHCO3)  
^ Lot # 41190621/3  
^ Brouwstore (NL) 003.106.2  
Mash - 2.31 g - Calcium Chloride (CaCl2) 33 %...  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 0.65 g - Canning Salt (NaCl)  
^ Albert Heijn (NL)  
Mash - 0.69 g - Epsom Salt (MgSO4)  
^ Lot # /2119000091  
^ Brouwstore (NL) 055.027.7  
Mash - 0.7 g - Gypsum (CaSO4)  
^ The Malt Miller (UK) CHE-03-004  
Mash - 1.2 ml - Lactic Acid 80% 80%  
^ Lot # 20200213  
^ Brouwstore (NL) 003.002.3

01 Brouwpunt 5L (60min) (rev 4)

Batch Size : 5.6 L  
Boil Size : 7.76 L  
Post-Boil Vol : 5.96 L  
  
Mash Water : 4.39 L  
Sparge Water : 4.89 L  
Boil Time : 60 min  
Total Water : 9.28 L



41 EBC

Brewhouse Efficiency: 71.8%  
Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)  
71 °C - Strike Temp  
65 °C - 60 min - Temperature

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: 5.4  
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: IBU = 38, OG = 1.072.