

La Trappe Isid'or (clone) - 7.6%

Belgian Dubbel

Author: Brouwhuis H00G

Type: All Grain

IBU : 28 (Tinseth)
 BU/GU : 0.39
 Colour : 25 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.048
 Original Gravity : 1.071
 Final Gravity : 1.013

Fermentables (1.72 kg)

1.207 kg - Pale Ale 6.5 EBC (70.3%)
 203 g - Pale Wheat 3.2 EBC (11.8%)
 175 g - Cara 120 120 EBC (10.2%)
 131 g - Sugar, Table (Sucrose) 2 EBC (7.6%)

Hops (17.3 g)

75 min - 4.9 g - Hallertau Perle - 6.2% (14 IBU)
 20 min - 6.2 g - Hallertau Perle - 6.2% (11 IBU)
 10 min - 6.2 g - Saaz - 3% (3 IBU)

Miscellaneous

15 min - Boil - 0.56 g - Yeast Nutrients (WLN...)

Yeast

420 ml - La Trappe opgekeweekt

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

Batch Size : 5.6 L
 Boil Size : 7.76 L
 Post-Boil Vol : 5.96 L

Mash Water : 4.76 L
 Sparge Water : 4.64 L
 Boil Time : 60 min
 Total Water : 9.4 L



25 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

62 72 78
 67.6 °C - Strike Temp
 62 °C - 35 min - beta-amylaserust
 72 °C - 20 min - Alfa amylaserust
 78 °C - 10 min - Uitmaischen

Fermentation Profile

Ale
 20 °C - 14 days - Primary

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

<https://www.hobbybrouwen.nl/forum/index.php?topic=39679.0>

s-33 heeft een te lage vergistingsgraad
 Lallemend Abbaye een te hoge ...