

Vlieteren Bier - Dubbel - 7.9%

Belgian Dubbel

Author: Vlieteren Bier

Type: All Grain

IBU : 21 (Tinseth)
 BU/GU : 0.29
 Colour : 28 EBC
 Carbonation : 2.5 CO2-vol

Pre-Boil Gravity : 1.041
 Original Gravity : 1.071
 Final Gravity : 1.011

Fermentables (1.62 kg)

1.047 kg - Mash - Swaen Pilsner 3.7 EBC (64.6%)
 211 g - Boil - Sugar, Table (Sucrose) 2 EBC (...
 194 g - Mash - Swaen Munich Light 17 EBC (12%)
 58 g - Mash - BlackSwaen Honey Biscuit 84.5 E...
 54 g - Boil - Kandijstroop vloeibaar donker (...
 39 g - Mash - Cara 120 130 EBC (2.4%)
 19 g - Mash - Special B 320 EBC (1.2%)

Hops (7.8 g)

60 min - 3.7 g - Challenger (Whole) - 8.23% (...
 20 min - 4.1 g - Northern Brewer (Whole) - 6....

Miscellaneous

Mash - 0.66 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 2.3 g - Calcium Chloride (CaCl2) 33 % 33%
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.64 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 0.69 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 0.69 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.7 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

7 g - Fermentis Safebrew Abbey Ale BE-256

Cells

96 billion yeast cells
 27 million cells / ml

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

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

Mash Water : 4.07 L
 Sparge Water : 5.11 L
 Boil Time : 60 min
 Total Water : 9.18 L



28 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

AA - Ron - 3 staps - Volle body
 71 °C - Strike Temp
 65 °C - 5 min - Infusion
 72 °C - 50 min - Direct verwarmen
 78 °C - 5 min - Uitmaischen

Fermentation Profile

Ale
 18 °C - 3 days - Primary
 16 °C - 18 days - Secondary

Water Profile

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

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

During fermentation the smell of the beer is really awful.
 Even during bottling the smell is still there. Have faith. This is a yeast which takes time to evolve and eventually will bring you a nice warm Belgian dubbel bier.