

Your Best Belgian Dubbel - 7.7%

Belgian Dubbel

Author: Josh Weikert / beerandbrewing.com

Type: All Grain

IBU : 22 (Tinseth)
 BU/GU : 0.3
 Colour : 59 EBC
 Carbonation : 2.5 CO2-vol

Pre-Boil Gravity : 1.057
 Original Gravity : 1.074
 Final Gravity : 1.015

Fermentables (1.86 kg)

679 g - Maris Otter 5.5 EBC (36.5%)
 ^ The Malt Miller (UK) MAL-00-038
 531 g - Pilsen Malt 2.7 EBC (28.6%)
 ^ The Malt Miller (UK) MAL-00-002
 134 g - Munich Malt 24 EBC (7.2%)
 ^ The Malt Miller (UK) MAL-00-027
 134 g - Victory Malt 49.5 EBC (7.2%)
 134 g - Wheat Red Malt 4.5 EBC (7.2%)
 100 g - Mash - Candi Sugar, Dark 540 EBC (5.4%)
 67 g - Carapils 4 EBC (3.6%)
 ^ The Malt Miller (UK) MAL-01-016
 67 g - Special B 290 EBC (3.6%)
 12 g - Black Malt 1340 EBC (0.7%)
 ^ The Malt Miller (UK) MAL-02-008

Hops (11.4 g)

60 min - 7.3 g - Styrian Goldings - 5.4% (16...
 20 min - 4.1 g - Styrian Goldings - 5.4% (6 IBU)

Miscellaneous

Mash - 0.68 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 2.38 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.67 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 0.71 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 0.72 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.8 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

0.3 pkg - Wyeast Labs Belgian Ardennes 3522

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

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

Mash Water : 5.27 L
 Sparge Water : 4.3 L
 Boil Time : 60 min
 Total Water : 9.57 L



59 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 68.7 °C - Strike Temp
 63 °C - 60 min - Temperature

Fermentation Profile

Ale
 18 °C - 1 days - Primary
 19 °C - 1 days - Primary
 20 °C - 1 days - Primary
 21 °C - 10 days - Primary

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

Target: ABV = ?, IBU = 23-24, OG = 1.070.
<https://beerandbrewing.com/make-your-best-belgian-dubbel/>