

Dubbel (Brewing Classic Styles) - 7.6%

Belgian Dubbel

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Type: All Grain

IBU : 20 (Tinseth)
 BU/GU : 0.29
 Colour : 33 EBC
 Carbonation : 2.5 CO2-vol

Pre-Boil Gravity : 1.044
 Original Gravity : 1.068
 Total Gravity : 1.070
 Final Gravity : 1.012

Fermentables (1.66 kg)

1.13 kg - Pilsen 3.2 EBC (68.3%)
 200 g - Candi Sugar, Amber 40 EBC (12.1%)
 115 g - Munich 10.8 EBC (7%)
 70 g - Aromatic Malt 37.5 EBC (4.2%)
 70 g - Caramunich II 124 EBC (4.2%)
 70 g - Special B 290 EBC (4.2%)
 33 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (8.2 g)

60 min - 8.2 g - Styrian Goldings - 5.3% (20...

Miscellaneous

Mash - 0.66 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 2.32 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 - 0.5 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

1 pkg - Wyeast Labs Trappist High Gravity 3787

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

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

Mash Water : 4.37 L
 Sparge Water : 4.91 L
 Boil Time : 60 min
 Total Water : 9.28 L



33 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

Proteasi Rest - Alfa-amilasi - Mash Out
 56.3 °C - Strike Temp
 52 °C - 10 min - Temperature
 68 °C - 40 min - Temperature
 72 °C - 10 min - Temperature
 78 °C - 10 min - Out

Fermentation Profile

Ale
 20 °C - 2 days - Primary
 21 °C - 12 days - Primary
 1.5 °C - 4 days - Cold Crash

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

Carbonate with dextrose for 15 days at 20°C and bottled lager at 7°C for a month .