

xBmt-20201005 Frozen vs. Tincture Plums Belgian Dubbel - 5.8%

Belgian Dubbel

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Type: All Grain

IBU : 24 (Tinseth)
BU/GU : 0.43
Colour : 33 EBC
Carbonation : 2.6 CO2-vol

Pre-Boil Gravity : 1.036
Original Gravity : 1.056
Final Gravity : 1.012

Fermentables (1.44 kg)

858 g - Pilsner (Weyermann) 3.3 EBC (59.4%)
123 g - Fresh Plums 5.9 EBC (8.5%)
123 g - Munich I (Weyermann) 14 EBC (8.5%)
94 g - Candi Syrup, D-45 88.5 EBC (6.5%)
63 g - Cane (Beet) Sugar 0 EBC (4.4%)
61 g - Aromatic Malt (Briess) 39.5 EBC (4.2%)
61 g - Caramunich Malt 110 EBC (4.2%)
61 g - Special B Malt 355 EBC (4.2%)

Hops (3.4 g)

60 min - 3.4 g - Hallertau Magnum - 14% (24 IBU)

Miscellaneous

Mash - 0.65 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 2.27 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.64 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 0.68 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 - 0.3 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3

Yeast

0.5 pkg - Imperial Yeast Gnome B45

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

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

Mash Water : 3.86 L
Sparge Water : 5.26 L
Boil Time : 60 min
Total Water : 9.12 L



33 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

01 Light Body Profile (148F)
69.7 °C - Strike Temp
63.9 °C - 60 min - Mash In

Fermentation Profile

Imported
20 °C - 4 days - Primary
22.2 °C - 10 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: 5.4
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

Water Profile: Ca 75 | Mg 17 | Na 18 | SO4 93 | Cl 58
<https://brulosophy.com/2020/10/05/frozen-fruit-vs-tincture-in-a-belgian-dubbel-with-plums-exbeeriment-results/>