

Cherry Dubbel (Partial Mash) - 7.5%

Belgian Dubbel

Author: John J. Palmer - How To Brew

Type: Partial Mash

IBU : 20 (Tinseth)
 BU/GU : 0.28
 Colour : 42 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.020
 Original Gravity : 1.070
 Final Gravity : 1.013

Fermentables (1.35 kg)

558 g - Flameout - Pilsner DME 7 EBC (41.5%)
 257 g - Pilsner DME 7 EBC (19.1%)
 143 g - Munich DME 34.5 EBC (10.6%)
 129 g - 30 min - Steep - Aromatic 65 EBC (9.6%)
 129 g - Flameout - Belgian Candi Sugar Syrup...
 ^ The Malt Muller (UK) SUG-00-001
 129 g - 30 min - Steep - Caramunich Malt 110...

Hops (4.2 g)

60 min - 4.2 g - Aramis - 8.1% (20 IBU)

Miscellaneous

Primary - 795.789 ml - Cherry Puree

Yeast

0.3 pkg - White Labs Trappist Ale WLP500

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

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

Mash Water : 0 L
 Sparge Water : 0 L
 Boil Time : 60 min
 HLT Water : 7.88 L
 Top-Up Water : 7.88 L
 Total Water : 7.88 L

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

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

Fermentation Profile

01 Ale + DR + Conditioning
 18 °C - 10 days - Primary
 21 °C - 4 days - Diacetyl rest
 18 °C - 14 days - Carbonation
 18 °C - 28 days - Conditioning

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:



42 EBC

Recipe Notes

Target: ABV = 7.5 %, IBU = 21, EBC = 36, OG = 1.070, FG = 1.014.