

## Clib Dubbel [incomplete] - 7.1%

### Belgian Dubbel

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Type: All Grain

IBU : 0 (Tinseth)  
 BU/GU : 0  
 Colour : 43 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.038  
 Original Gravity : 1.058  
 Final Gravity : 1.004

### Fermentables (2.42 kg)

1.7 kg - Europils Malt 3.4 EBC (70.3%)  
 300 g - 10 min - Boil - Brown Sugar, Dark 98....  
 300 g - Vienna Malt 7.8 EBC (12.4%)  
 60 g - Chocolate Malt 950 EBC (2.5%)  
 ^ The Malt Miller (UK) MAL-02-004  
 60 g - Low Colour Chocolate Malt 550 EBC (2.5%)

### Yeast

5 g - Lallemant (LalBrew) Abbaye Belgian  
 3 g - Fermentis Safbrew Wheat WB-06  
 ^ The Malt Miller (UK) YEA-02-030

### Default

Batch Size : 10 L  
 Boil Size : 14.46 L  
 Post-Boil Vol : 11.46 L

Mash Water : 9.86 L  
 Sparge Water : 6.06 L  
 Boil Time : 60 min  
 Total Water : 15.92 L

Brewhouse Efficiency: 72%  
 Mash Efficiency: 79.2%

### 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 - 45 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:



43 EBC

### Recipe Notes

Target: ABV = 7 %, IBU = 36, EBC = 47, OG = 1.064, FG = 1.010.