

## Dumb Luck Dubbel - 7.6%

### Belgian Dubbel

Author: Josh Weikert / beerandbrewing.com

Type: All Grain

IBU : 23 (Tinseth)  
 BU/GU : 0.31  
 Colour : 57 EBC  
 Carbonation : 2.5 CO2-vol

Pre-Boil Gravity : 1.053  
 Original Gravity : 1.074  
 Final Gravity : 1.016

### Fermentables (1.85 kg)

679 g - Maris Otter 5.5 EBC (36.6%)  
 ^ 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 - 10 min - Boil - Candi Sugar, Dark 540...  
 67 g - Carapils 4 EBC (3.6%)  
 ^ The Malt Miller (UK) MAL-01-016  
 67 g - Special B 290 EBC (3.6%)  
 8 g - Black Malt 1340 EBC (0.5%)  
 ^ The Malt Miller (UK) MAL-02-008

### Hops (11.4 g)

60 min - 7.3 g - Styrian Goldings - 5.4% (17...  
 20 min - 4.1 g - Styrian Goldings - 5.4% (6 IBU)

### Miscellaneous

Mash - 0.36 g - Calcium Chloride (CaCl2) 33 %...  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.27 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 0.26 g - Gypsum (CaSO4)  
 ^ The Malt Miller (UK) CHE-03-004  
 Mash - 1.4 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3  
 Sparge - 0.78 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3

### Yeast

1 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 : 5.26 L  
 Sparge Water : 4.3 L  
 Boil Time : 60 min  
 Total Water : 9.56 L



57 EBC

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

### Mash Profile

01 One Step Mash (60 min)  
 73.3 °C - Strike Temp  
 67 °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  
 2 °C - 2 days - Cold Crash

### Water Profile

NL Hoofddorp Rein Tap Water (2020-Q3 WQR) (St...  
 Ca 51 Mg 13 Na 68 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 = 24, OG = 1.072, FG = 1.019.  
<https://beerandbrewing.com/recipe-dumb-luck-dubbel/>