

Cherry Dubbel (All Grain) - 7.6%

Belgian Dubbel

Author: John J. Palmer - How To Brew

Type: All Grain

IBU : 21 (Tinseth)
 BU/GU : 0.3
 Colour : 41 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.048
 Original Gravity : 1.070
 Final Gravity : 1.012

Fermentables (2.19 kg)

1.646 kg - Pilsner 2-Row 3.9 EBC (75.2%)
 147 g - Aromatic 65 EBC (6.7%)
 147 g - Munich Malt 17.7 EBC (6.7%)
 124 g - Flameout - Belgian Candi Sugar Syrup...
 ^ The Malt Muller (UK) SUG-00-001
 124 g - 30 min - Steep - Caramunich Malt 110...

Hops (5.8 g)

60 min - 5.8 g - Aramis - 8.1% (21 IBU)

Miscellaneous

Mash - 0.42 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 1.45 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.41 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 0.44 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 0.44 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 - 0.28 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Sparge - 0.98 g - Calcium Chloride (CaCl2) 33...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Sparge - 0.28 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Sparge - 0.3 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Sparge - 0.3 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Primary - 795.789 ml - Cherry Puree

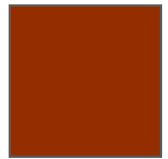
Yeast

1.2 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 : 5.82 L
 Sparge Water : 3.92 L
 Boil Time : 60 min
 Total Water : 9.74 L



41 EBC

Brewhouse Efficiency: 60%
 Mash Efficiency: 61.3%

Mash Profile

01 One Step Mash (60 min)
 68.7 °C - Strike Temp
 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

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...)
 Ca 52 Mg 9 Na 51 Cl 101 SO 76
 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:

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Recipe Notes

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