

235 Lofn Belgian Dubbel 5G All grain

Belgian Dubbel (26 B)

Type: All Grain
Batch Size: 5.00 gal
Boil Size: 6.53 gal
Boil Time: 60 min
End of Boil Vol: 5.99 gal
Final Bottling Vol: 4.60 gal
Fermentation: Ale, Two Stage

Date: 07 Dec 2020
Brewer: Thomas Monti
Asst Brewer:
Equipment: All Grain - Standard 5 Gal/19l Batch - Cooler
Efficiency: 72.00 %
Est Mash Efficiency: 82.8 %
Taste Rating: 30.0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
8 lbs	Pilsen Malt 2-Row (Briess) (1.0 SRM)	Grain	1	69.9 %	0.62 gal
1 lbs 5.0 oz	Aromatic Malt (Dingemans) (19.0 SRM)	Grain	2	11.5 %	0.10 gal
1 lbs 2.0 oz	Acidulated (Weyerermann) (1.8 SRM)	Grain	3	9.9 %	0.09 gal
0.50 oz	Saaz [3.75 %] - Boil 60.0 min	Hop	4	5.8 IBUs	-
1.00 oz	Styrian Goldings [5.40 %] - Boil 15.0 min	Hop	5	8.5 IBUs	-
1 lbs	Candi Sugar, Amber [Boil][Boil for 15 min](75.0 SRM)	Sugar	6	8.8 %	0.08 gal
1.00 oz	Saaz [3.75 %] - Boil 5.0 min	Hop	7	2.4 IBUs	-
1.0 pkg	Belgian Ale R (Omega #OYL-020)	Yeast	8	-	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.061 SG
Est Final Gravity: 1.008 SG
Estimated Alcohol by Vol: 7.1 %
Bitterness: 16.6 IBUs
Est Color: 11.3 SRM

Measured Original Gravity: 1.046 SG
Measured Final Gravity: 1.010 SG
Actual Alcohol by Vol: 4.7 %
Calories: 151.6 kcal/12oz

Mash Profile

Mash Name: Single Infusion, Light Body, No Mash Out
Sparge Water: 4.78 gal
Sparge Temperature: 168.0 F
Adjust Temp for Equipment: TRUE
Est Mash PH: 5.69
Measured Mash PH: 5.20

Total Grain Weight: 11 lbs 6.5 oz
Grain Temperature: 72.0 F
Tun Temperature: 72.0 F
Target Mash PH: 5.20
Mash Acid Addition: None
Sparge Acid Addition: None

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 13.00 qt of water at 164.8 F	150.0 F	75 min

Sparge: Fly sparge with 4.78 gal water at 168.0 F

Mash Notes: Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

Carbonation and Storage

Carbonation Type: Bottle
Pressure/Weight: 3.61 oz
Keg/Bottling Temperature: 70.0 F
Fermentation: Ale, Two Stage
Fermenter:

Volumes of CO2: 2.3
Carbonation Est: Bottle with 3.61 oz Corn Sugar
Carbonation (from Meas Vol): Bottle with 3.93 oz Corn Sugar
Age for: 30.00 days
Storage Temperature: 65.0 F

Notes

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