

235 Lofn Belgian Dubbel 5G Extract

Belgian Dubbel (26 B)

Type: Extract
Batch Size: 5.00 gal
Boil Size: 4.28 gal
Boil Time: 60 min
End of Boil Vol: 3.91 gal
Final Bottling Vol: 4.60 gal

Date: 07 Dec 2020
Version: 1
Brewer: Thomas Monti
Asst Brewer:
Equipment: Extract - Standard 5 Gal/19 l Batch
Fermentation: Ale, Two Stage
Taste Rating: 30.0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
1 lbs 4.0 oz	Aromatic Malt [Steep] (26.0 SRM)	Grain	1	11.5 %	0.10 gal
1 lbs	Acid Malt [Steep] (3.0 SRM)	Grain	2	9.2 %	0.08 gal
1 lbs	DME Golden Light (Briess) [Boil] (4.0 SRM)	Dry Extract	3	9.2 %	0.08 gal
6 lbs 9.6 oz	LME Golden Light (Briess) [Boil] (4.0 SRM)	Extract	4	60.8 %	0.55 gal
0.50 oz	Saaz [3.75 %] - Boil 60.0 min	Hop	5	4.3 IBUs	-
1.00 oz	Styrian Goldings [5.40 %] - Boil 15.0 min	Hop	6	6.1 IBUs	-
1 lbs	Candi Sugar, Amber [Boil] [Boil for 15 min](75.0 SRM)	Sugar	7	9.2 %	0.08 gal
1.00 oz	Saaz [3.75 %] - Boil 5.0 min	Hop	8	1.7 IBUs	-
1.0 pkg	Belgian Ale R (Omega #OYL-020)	Yeast	9	-	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.059 SG
Est Final Gravity: 1.010 SG
Estimated Alcohol by Vol: 6.4 %
Bitterness: 12.1 IBUs
Est Color: 13.4 SRM **Est Calories:** 196.5 kcal/12oz

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

Grain Steeping and Boil Profile

Steep Water Volume: 2.25 gal
Steep Grain Weight: 2 lbs 4.0 oz
Steep Time: 30
Steep Temp: 155.0

Boil Fermentables Weight: 8 lbs 9.6 oz
Boil Fermentables Volume: 0.71 gal
Est Boil Water Addition: 1.31 gal

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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