

319 StacheStrong 5 Gallon 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: 21 Mar 2022
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:

Prepare for Brewing

- Hydrate yeast with 346.18 ml warm water and add optional 17.3 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 8.10 gal
- Mash Water Acid: None

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
9 lbs 2.0 oz	Malteurop Pilsen (1.8 SRM)	Grain	1	77.7 %	0.71 gal
1 lbs 3.0 oz	CHÂTEAU ABBEY NATURE® (22.4 SRM)	Grain	2	10.1 %	0.09 gal
11.0 oz	Aromatic Malt (Dingemans) (19.0 SRM)	Grain	3	5.9 %	0.05 gal

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 3.44 gal of water at 164.6 F	150.0 F	75 min

- Sparge Water Acid: None
- Fly sparge with 4.66 gal water at 168.0 F
- Add water to achieve boil volume of 6.53 gal
- Estimated pre-boil gravity is 1.052 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
0.50 oz	Northern Brewer [8.50 %] - Boil 60.0 min	Hop	4	12.7 IBUs	-
0.50 oz	Northern Brewer [8.50 %] - Boil 30.0 min	Hop	5	9.9 IBUs	-
0.50 oz	Saaz [3.75 %] - Boil 15.0 min	Hop	6	2.9 IBUs	-
12.0 oz	Candi Sugar, Amber [Boil] [Boil for 15 min](75.0 SRM)	Sugar	7	6.4 %	0.06 gal
0.25 oz	Saaz [3.75 %] - Boil 0.0 min	Hop	8	0.0 IBUs	-

- Estimated Post Boil Vol: 5.99 gal and Est Post Boil Gravity: 1.065 SG

Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 5.00 gal

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU	Volume
1.0 pkg	Safebrew Abbey Ale (DCL/Fermentis #BE-256)	Yeast	9	-	-

- Measure Actual Original Gravity _____ (Target: 1.065 SG)
- Measure Actual Batch Volume _____ (Target: 5.00 gal)

Fermentation

- 21 Mar 2022 - Primary Fermentation (4.00 days at 67.0 F ending at 67.0 F)
- 25 Mar 2022 - Secondary Fermentation (10.00 days at 67.0 F ending at 67.0 F)

Dry Hop and Bottle/Keg

- Measure Final Gravity: _____ (Estimate: 1.007 SG)
- Date Bottled/Kegged: 04 Apr 2022 - Carbonation: Bottle with 3.61 oz Corn Sugar
- Age beer for 30.00 days at 65.0 F
- 04 May 2022 - Drink and enjoy!

Notes