

319 StacheStrong 5 Gallon 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: 21 Mar 2022
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:

Prepare for Brewing

- Hydrate yeast with 382.23 ml warm water and add optional 19.1 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 6.28 gal

Mash or Steep Grains

- Steep Water Volume: 0.31 gal
- Steep Grain Weight: 5.0 oz
- Steep Time: 30
- Steep Temp: 155.0

Grains to Steep

Amt	Name	Type	#	%/IBU	Volume
3.0 oz	Caramel/Crystal Malt - 20L [Steep] (20.0 SRM)	Grain	1	1.7 %	0.01 gal
2.0 oz	Caravienne Malt [Steep] (22.0 SRM)	Grain	2	1.1 %	0.01 gal

Boil Wort with Extract

- Boil Fermentables Weight: 10 lbs 12.0 oz
- Boil Fermentables Volume: 0.89 gal
- Est Boil Water Addition: 3.07 gal
- Target Boil Volume: 4.28 gal
- Estimated pre-boil gravity is 1.109 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
1 lbs	DME Sparkling Amber (Briess) [Boil] (10.5 SRM)	Dry Extract	3	9.0 %	0.08 gal
9 lbs 9.0 oz	LME Sparkling Amber Liquid (Briess) [Boil] (10.5 SRM)	Extract	4	86.4 %	0.80 gal
0.75 oz	Northern Brewer [8.50 %] - Boil 60.0 min	Hop	5	11.8 IBUs	-
0.75 oz	Northern Brewer [8.50 %] - Boil 30.0 min	Hop	6	9.2 IBUs	-
0.50 oz	Saaz [3.75 %] - Boil 15.0 min	Hop	7	1.8 IBUs	-
3.0 oz	Candi Sugar, Amber [Boil] [Boil for 15 min](75.0 SRM)	Sugar	8	1.7 %	0.02 gal
0.25 oz	Saaz [3.75 %] - Boil 0.0 min	Hop	9	0.0 IBUs	-

- Estimated Post Boil Vol: 3.91 gal and Est Post Boil Gravity: 1.072 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	10	-	-

- Measure Actual Original Gravity _____ (Target: 1.072 SG)
- Measure Actual Batch Volume _____ (Target: 5.00 gal)
- Add water if needed to achieve final volume of 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: 1.012 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