

KHA's Dubbel

Belgian Dubbel (26 B)

Type: All Grain

Batch Size: 25.00 l

Boil Size: 30.04 l

Boil Time: 60 min

End of Boil Vol: 27.04 l

Final Bottling Vol: 24.00 l

Fermentation: Ale, Single Stage

Taste Notes:

Date: 19 Jun 2016

Brewer: Kristian H. Andersen

Asst Brewer:

Equipment: KHA's HERMS setup

Efficiency: 72.00 %

Est Mash Efficiency: 75.3 %

Taste Rating: 30.0



Prepare for Brewing

- Create a yeast starter with 2.00 l of wort
- Clean and Prepare Brewing Equipment
- Total Water Needed: 39.45 l

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU
5.00 kg	Pilsner (Weyermann) (3.3 EBC)	Grain	1	70.4 %
0.50 kg	Munich Malt (17.7 EBC)	Grain	2	7.0 %
0.30 kg	(de) CHÂTEAU ARÔME (100.0 EBC)	Grain	3	4.2 %
0.30 kg	Caramunich I (Weyermann) (100.5 EBC)	Grain	4	4.2 %
0.30 kg	Special B Malt (354.6 EBC)	Grain	5	4.2 %

Mash Steps

Name	Description	Step Temperature	Step Time
Saccharification	Add 22.57 l of water at 70.7 C	65.0 C	90 min
Mash Out	Heat to 75.5 C over 20 min	75.5 C	10 min

- Fly sparge with 16.88 l water at 75.6 C
- Add water to achieve boil volume of 30.04 l
- Estimated pre-boil gravity is 1.057 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU
0.40 kg	Candi Syrup, D-45 (88.7 EBC)	Extract	6	5.6 %
0.30 kg	Cane (Beet) Sugar (0.0 EBC)	Sugar	7	4.2 %
50.00 g	Tettnang (Tettnang Tettnager) [4.00 %] - Boil 60.0 min	Hop	8	16.6 IBUs

- Estimated Post Boil Vol: 27.04 l and Est Post Boil Gravity: 1.066 SG

Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 25.00 l

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU
1.0 pkg	Trappist High Gravity (Wyeast Labs #3787) [124.21 ml]	Yeast	9	-

- Measure Actual Original Gravity _____ (Target: 1.066 SG)
- Measure Actual Batch Volume _____ (Target: 25.00 l)
- Add water if needed to achieve final volume of 25.00 l

Fermentation

- 19 Jun 2016 - Primary Fermentation (14.00 days at 19.4 C ending at 19.4 C)

Dry Hop and Bottle/Keg

- Measure Final Gravity: _____ (Estimate: 1.010 SG)
- Date Bottled/Kegged: 03 Jul 2016 - Carbonation: Bottle with 208.60 g Corn Sugar
- Age beer for 30.00 days at 18.3 C
- 02 Aug 2016 - Drink and enjoy!

Notes