

# KHA's Dubbel#4

Belgian Dubbel (26 B)

**Type:** All Grain  
**Batch Size:** 25.00 L  
**Boil Size:** 30.08 L  
**Boil Time:** 60 min  
**End of Boil Vol:** 27.08 L  
**Final Bottling Vol:** 26.00 L  
**Fermentation:** Ale, Single Stage

**Date:** 02 Jun 2024  
**Brewer:** Kristian H. Andersen  
**Asst Brewer:**  
**Equipment:** KHA's HERMS setup  
**Efficiency:** 72.00 %  
**Est Mash Efficiency:** 74.9



%

**Taste Rating:** 30.0

**Taste Notes:**

## Prepare for Brewing

- Create a yeast starter with 2.00 L of wort (191.72 g dry malt extract)
- Clean and Prepare Brewing Equipment
- Total Water Needed: 39.49 L
- Mash Water Acid: None

## Mash or Steep Grains

### Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
5.00 kg	Pilsner (Weyermann) (3.3 EBC)	Grain	1	70.9 %	3.26 L
0.50 kg	Munich I (Weyermann) (14.0 EBC)	Grain	2	7.1 %	0.33 L
0.30 kg	CHÂTEAU ARÔME (100.0 EBC)	Grain	3	4.3 %	0.20 L
0.30 kg	CHÂTEAU SPECIAL B® (300.2 EBC)	Grain	4	4.3 %	0.20 L
0.30 kg	Caramunich I (Weyermann) (100.5 EBC)	Grain	5	4.3 %	0.20 L

### 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

- Sparge Water Acid: None
- Fly sparge with 16.92 L water at 75.6 C
- Add water to achieve boil volume of 30.08 L
- Estimated pre-boil gravity is 1.056 SG

### Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
0.45 kg	Candi Syrup, D-45 [Boil] (88.7 EBC)	Extract	6	6.4 %	0.33 L
0.20 kg	Candi Sugar, Dark [Boil] (350.0 EBC)	Sugar	7	2.8 %	0.14 L
10.00 g	Nugget [15.00 %] - Boil 60.0 min	Hop	8	13.8 IBUs	-
100.00 g	Tettnang (Tettnang Tettnager) [1.70 %] - B...	Hop	9	10.9 IBUs	-

0.00 Items	Whirlfloc Tablet (Boil 10.0 mins)	Fining	10	-	-
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Estimated Post Boil Vol: 27.08 L 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 25.00 L

### Pitch Yeast and Measure Gravity and Volume

#### Fermentation Ingredients

Amt	Name	Type	#	%/IBU	Volume
1.0 pkg	Trappist Ale (White Labs #WLP500) [35.49...	Yeast	11	-	-

- Measure Actual Original Gravity \_\_\_\_\_ (Target: 1.065 SG)  
 Measure Actual Batch Volume \_\_\_\_\_ (Target: 25.00 L)

### Fermentation

- 02 Jun 2024 - 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: 16 Jun 2024 - Carbonation: Bottle with 194.68 g Corn Sugar  
 Age beer for 30.00 days at 18.3 C  
 16 Jul 2024 - Drink and enjoy!

### Notes