

BS018 Belgian Dubbel

Belgian Dubbel (26 B)

Type: All Grain
Batch Size: 45.00 l
Boil Size: 59.50 l
Boil Time: 90 min
End of Boil Vol: 52.00 l
Final Bottling Vol: 41.00 l
Fermentation: Ale, Single Stage

Date: 04 Jul 2015
Brewer: Charles Tucker
Asst Brewer:
Equipment: My Equipment 5
Efficiency: 75.00 %
Est Mash Efficiency: 83.3 %
Taste Rating: 35.0



Taste Notes: Tasted at end of primary on 13/07/15. Taste was good but a little sweet. Fermentation continuing. Tasted 27/07/15 - quite dry. Not much hops coming through.

Tasted on racking into clearing vessel 28/07/15. Tasted gorgeous. Hops there, but not dominant.

Pulled first pint from keg 28/08/15. Really lovely. One of my best beers.

Prepare for Brewing

- Create a yeast starter with 2.00 l of wort
- Clean and Prepare Brewing Equipment
- Total Water Needed: 74.32 l

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU
8.00 kg	Pale Ale (Dingemans) (9.0 EBC)	Grain	1	58.0 %
4.50 kg	Pale Malt Crushed, Maris Otter (5.0 EBC)	Grain	2	32.6 %
0.80 kg	Caravienna (Dingmans) (50.0 EBC)	Grain	3	5.8 %
0.50 kg	Maize, Flaked (1.0 EBC)	Grain	4	3.6 %

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 42.40 l of water at 71.8 C	65.0 C	90 min
Mash Out	Add 0.01 l of water and heat to 76.0 C over 20 min	76.0 C	5 min

- Fly sparge with 31.91 l water at 76.0 C
- Add water to achieve boil volume of 59.50 l
- Estimated pre-boil gravity is 1.060 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU
120.00 g	East Kent Goldings (EKG) [3.70 %] - Boil 90.0 min	Hop	5	20.0 IBUs
0.50 Items	Protofloc Tablet (Boil 15.0 mins)	Fining	6	-
100.00 g	Styrian Goldings (SAVINJSKI) [3.00 %] - Boil 15.0 min	Hop	7	6.9 IBUs

- Estimated Post Boil Vol: 52.00 l and Est Post Boil Gravity: 1.071 SG

Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 45.00 l

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU
2.0 pkg	Abbey Ale WLP530 (White Labs #WLP530) [35.49 ml]	Yeast	8	-

- Measure Actual Original Gravity _____ (Target: 1.071 SG)
- Measure Actual Batch Volume _____ (Target: 45.00 l)
- Add water if needed to achieve final volume of 45.00 l

Fermentation

- 04 Jul 2015 - Primary Fermentation (14.00 days at 19.4 C ending at 19.4 C)

Primary Ingredients

Amt	Name	Type	#	%/IBU

1.00 Items	Dr. Oetker gelatine 3x12g (Secondary 5.0 hours)	Fining	9	-
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Dry Hop and Bottle/Keg

- Measure Final Gravity: _____ (Estimate: 1.012 SG)
- Date Bottled/Kegged: 18 Jul 2015 - Carbonation: Keg with 13.72 PSI
- Age beer for 30.00 days at 18.3 C
- 17 Aug 2015 - Drink and enjoy!

Notes

75L of RO water treated with brewing salts to: Ca=49, Mg=10, Na=16, Cl=69, S04=69
(Hit minimums on Ca and Mg, keep the Cl:SO4 ratio low and balanced).

Sparge water adjusted to 5.71.

Pre-boil gravity 1.058 and pH 5.35.

13/07/15 Brix reading 10.50 = 1.025

27/07/15 SG 1009 Brix 8. Proably finished.

Crash chilled to 8 C and raked into clearing vessel. 1 x 12g sachet of Dr Oetker gelatine added to 350ml of warm distilled water and stirred gently into batch. Batch volume was 45L. Brix 7.4, 1.005.