

# 124 Mirror on the wall

Belgisk Dubbel/Bruin (11 A)

**Type:** All Grain  
**Batch Size:** 47,00 L  
**Boil Size:** 50,96 L  
**Boil Time:** 60 min  
**End of Boil Vol:** 48,96 L  
**Final Bottling Vol:** 45,50 L  
**Fermentation:** Ale, Two Stage

**Date:** 20 Nov 2022  
**Brewer:** MortenBryg  
**Asst Brewer:**  
**Equipment:** Brewster Beacon 70  
 Mortenbryg forsÅ,g  
**Efficiency:** 70,00 %  
**Est Mash Efficiency:** 70,0 %  
**Taste Rating:** 30,0



## Taste Notes:

## Ingredients

Amt	Name	Type	#	%/IBU	Volume
8,00 kg	Viking Pilsner Malt (4,0 EBC)	Grain	1	62,0 %	5,22 L
2,00 kg	Chateau Abbey (45,0 EBC)	Grain	2	15,5 %	1,30 L
1,00 kg	Chateau Special B (300,0 EBC)	Grain	3	7,8 %	0,65 L
0,50 kg	Chateau Cara Gold (120,0 EBC)	Grain	4	3,9 %	0,33 L
0,40 kg	Maize, Flaked (Thomas Fawcett) (3,9 EBC)	Grain	5	3,1 %	0,26 L
1,00 kg	Candi Sugar, Dark [Boil] (50,0 EBC)	Sugar	6	7,8 %	0,71 L
80,00 g	Saaz [3,40 %] - Boil 60,0 min	Hop	7	13,8 IBUs	-
40,00 g	Saaz [3,40 %] - Boil 15,0 min	Hop	8	3,4 IBUs	-
1,00 Items	Protafloc (Boil 10,0 mins)	Fining	9	-	-
2,0 pkg	Belgian Abbey (Mangrove Jack's #M47)	Yeast	10	-	-

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1,061 SG  
**Est Final Gravity:** 1,012 SG  
**Estimated Alcohol by Vol:** 6,6 %  
**Bitterness:** 17,2 IBUs  
**Est Color:** 41,9 EBC

**Measured Original Gravity:** 1,061 SG  
**Measured Final Gravity:** 1,016 SG  
**Actual Alcohol by Vol:** 6,0 %  
**Calories:** 580,7 kcal/l

## Mash Profile

**Mash Name:** Single Infusion, Medium Body  
**Sparge Water:** 16,87 L  
**Sparge Temperature:** 75,6 C  
**Adjust Temp for Equipment:** FALSE  
**Est Mash PH:** 5,37  
**Measured Mash PH:** 0,00

**Total Grain Weight:** 12,90 kg  
**Grain Temperature:** 22,2 C  
**Tun Temperature:** 22,2 C  
**Target Mash PH:** 5,20  
**Mash Acid Addition:** None  
**Sparge Acid Addition:** None

## Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 47,01 L of water at 71,3 C	67,0 C	60 min
Mash Out	Add 0,00 L of water at 77,0 C	77,0 C	20 min

**Sparge:** Fly sparge with 16,87 L water at 75,6 C

**Mash Notes:** Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

## Carbonation and Storage

**Carbonation Type:** Bottle  
**Pressure/Weight:** 243,52 g  
**Keg/Bottling Temperature:** 21,1 C  
**Fermentation:** Ale, Two Stage  
**Fermenter:**

**Volumes of CO2:** 2,3  
**Carbonation Est:** Bottle with 243,52 g  
 Table Sugar  
**Carbonation (from Meas Vol):** Bottle  
 with 214,09 g Table Sugar  
**Age for:** 30,00 days

**Storage Temperature:** 18,3 C

## Notes

50% RO vand 32L

Klon af Brewers INC. Dub-i-dub-dubbel.

Opskrift fordoblet. (Humle lidt mere for at få samme IBU)

M47:

Temperaturområde: 18-25°C

Dæmpning: 73-77%

Flokkulering: Medium-Høj

Kandis opløst i et par liter urt i en gryde inde tilsætningen.

I 55L tank i huset ved ca, 21 grader.

2 X 9L fad 18L

1 x 18L fad

8 x 0,5L flaske 4L

= 40L

5g rørsukker/L

*Created with BeerSmith*