

# 203 Dubbel

Belgisk Dubbel/Bruin (11 A)

**Type:** All Grain  
**Batch Size:** 40,00 L  
**Boil Size:** 46,21 L  
**Boil Time:** 60 min  
**End of Boil Vol:** 42,71 L  
**Final Bottling Vol:** 38,00 L  
**Fermentation:** Ale, Two Stage

**Date:** 23 Feb 2025  
**Brewer:** MortenBryg  
**Asst Brewer:**  
**Equipment:** Brewzilla 65L - 46L  
 CHILLING  
**Efficiency:** 70,00 %  
**Est Mash Efficiency:** 71,7 %  
**Taste Rating:** 30,0



## Taste Notes:

## Ingredients

Amt	Name	Type	#	%/IBU	Volume
10,00 kg	Pilsner (4,5 EBC)	Grain	1	81,0 %	6,52 L
0,50 kg	Carahell (Weyermann) (25,6 EBC)	Grain	2	4,0 %	0,33 L
0,45 kg	Chateau Cara Gold (120,0 EBC)	Grain	3	3,6 %	0,29 L
0,30 kg	BEST Special X (BESTMALZ) (350,0 EBC)	Grain	4	2,4 %	0,20 L
0,20 kg	Chateau Special B (300,0 EBC)	Grain	5	1,6 %	0,13 L
0,90 kg	Candi Syrup, D-180 [Boil] (354,6 EBC)	Extract	6	7,3 %	0,67 L
70,00 g	Styrian Goldings [4,00 %] - Boil 60,0 min	Hop	7	16,0 IBUs	-
35,00 g	Styrian Goldings [4,00 %] - Boil 30,0 min	Hop	8	6,4 IBUs	-
1,0 pkg	Triple Double (Imperial Yeast #B48)	Yeast	9	-	-

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1,067 SG  
**Est Final Gravity:** 1,015 SG  
**Estimated Alcohol by Vol:** 6,9 %  
**Bitterness:** 22,4 IBUs  
**Est Color:** 49,6 EBC

**Measured Original Gravity:** 1,065 SG  
**Measured Final Gravity:** 1,012 SG  
**Actual Alcohol by Vol:** 7,0 %  
**Calories:** 614,9 kcal/l

## Mash Profile

**Mash Name:** Single Infusion, Medium Body  
**Sparge Water:** 17,68 L  
**Sparge Temperature:** 75,6 C  
**Adjust Temp for Equipment:** FALSE  
**Est Mash PH:** 5,53  
**Measured Mash PH:** 0,00

**Total Grain Weight:** 12,35 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 40,00 L of water at 71,9 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 17,68 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:** 203,38 g  
**Keg/Bottling Temperature:** 21,1 C  
**Fermentation:** Ale, Two Stage  
**Fermenter:**

**Volumes of CO2:** 2,3  
**Carbonation Est:** Bottle with 203,38 g  
 Table Sugar  
**Carbonation (from Meas Vol):** Bottle  
 with 192,68 g Table Sugar  
**Age for:** 30,00 days

**Storage Temperature:** 18,3 C

## Notes

40% RO vand

B48:

Temp: 18-25C

Flocculation: Medium

Attenuation: 74-78%

Haze: Low

Alcohol Tolerance: 12%

sparge ca. 13L

Ca. 40L i 60L plastspand i græskab ved 22 grader luft.

2,8L gærstarter tilsat.

23/:

sukker 5g/l

2 x 18L i fad

*Created with BeerSmith*