

# 77 BeerBattle #6 Belgisk Double

Belgisk Dubbel/Bruin (11 A)

**Type:** All Grain  
**Batch Size:** 30,00 L  
**Boil Size:** 36,61 L  
**Boil Time:** 60 min  
**End of Boil Vol:** 32,81 L  
**Final Bottling Vol:** 29,00 L  
**Fermentation:** Ale, Single Stage

**Date:** 16 Aug 2020  
**Brewer:** MortenBryg  
**Asst Brewer:**  
**Equipment:** Danbrygger 43 bud  
**Efficiency:** 70,00 %  
**Est Mash Efficiency:** 73,5 %  
**Taste Rating:** 30,0



**Taste Notes:**

## Ingredients

Amt	Name	Type	#	%/IBU	Volume
6,00 kg	Viking Pilsner Malt (4,0 EBC)	Grain	1	68,2 %	3,91 L
0,80 kg	Caramunich I (Weyermann) (100,5 EBC)	Grain	2	9,1 %	0,52 L
0,60 kg	Chateau Special B (300,0 EBC)	Grain	3	6,8 %	0,39 L
0,50 kg	Wheat Malt, Ger (3,9 EBC)	Grain	4	5,7 %	0,33 L
0,30 kg	Chateau Arome (100,0 EBC)	Grain	5	3,4 %	0,20 L
0,10 kg	CHÂTEAU CHOCOLAT (900,7 EBC)	Grain	6	1,1 %	0,07 L
0,50 kg	Muscovado sugar [Boil] (80,0 EBC)	Sugar	7	5,7 %	0,36 L
60,00 g	East Kent Goldings (EKG) [4,30 %] - Boil 60,0 min	Hop	8	19,7 IBUs	-
30,00 g	East Kent Goldings (EKG) [4,30 %] - Boil 15,0 min	Hop	9	4,9 IBUs	-
2,00 Items	Protafloc (Boil 6,0 mins)	Fining	10	-	-
30,00 g	Orange Peel, Bitter (Boil 5,0 mins)	Spice	11	-	-
2,0 pkg	Belgian Fruit & Spicy Ale (Gozdawa #)	Yeast	12	-	-

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1,065 SG  
**Est Final Gravity:** 1,012 SG  
**Estimated Alcohol by Vol:** 7,0 %  
**Bitterness:** 24,5 IBUs  
**Est Color:** 48,8 EBC

**Measured Original Gravity:** 1,062 SG  
**Measured Final Gravity:** 1,014 SG  
**Actual Alcohol by Vol:** 6,4 %  
**Calories:** 587,8 kcal/l

## Mash Profile

**Mash Name:** Belgisk tilgang. 63 -68.  
**Sparge Water:** 9,92 L  
**Sparge Temperature:** 75,6 C  
**Adjust Temp for Equipment:** TRUE  
**Est Mash PH:** 5,39  
**Measured Mash PH:** 0,00

**Total Grain Weight:** 8,80 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 35,00 L of water at 67,3 C	63,0 C	30 min
Mash Step	Add 0,00 L of water at 68,0 C	68,0 C	30 min
Mash out	Heat to 77,0 C over 4 min	77,0 C	10 min

**Sparge:** Fly sparge with 9,92 L water at 75,6 C

**Mash Notes:** Et sjus over Belgisk mash ifølge Beer and Brewing Magazine.

## Carbonation and Storage

**Carbonation Type:** Bottle  
**Pressure/Weight:** 155,21 g  
**Keg/Bottling Temperature:** 21,1 C  
**Fermentation:** Ale, Single Stage  
**Fermenter:**

**Volumes of CO2:** 2,3  
**Carbonation Est:** Bottle with 155,21 g Table Sugar  
**Carbonation (from Meas Vol):** Bottle with 165,92 g Table Sugar

**Age for:** 30,00 days

**Storage Temperature:** 22,0 C

### Notes

50% RO vand 22L

40g Engelsk lakrids opløst i rom

Belgian Fruit & Spicy Ale Top 18-30°C 20-26°C max. 70% Middle max. 8,7%

Gærres ved 22 grader luft.

Start boil 37,7L

End boli ca. 35L

I køleskab før gær. Vi kunne ikke få den under 30 grader. Så gæren må vente på, køleskabet får den ned på 20 grader.

175g/22l rørsukker 8g/L

72g/9L rørsukker 8g/l

31L

*Created with BeerSmith*