

# Belgian Dubbel (yeast Exp)

Belgian Dubbel (26 B)

**Type:** All Grain  
**Batch Size:** 20.95 L  
**Boil Size:** 29.06 L  
**Boil Time:** 90 min  
**End of Boil Vol:** 23.39 L  
**Final Bottling Vol:** 19.05 L  
**Fermentation:** Ale, Two Stage

**Date:** 05 Feb 2021  
**Brewer:** Brewtubers  
**Asst Brewer:**  
**Equipment:** HERIMS 6.5  
**Efficiency:** 73.00 %  
**Est Mash Efficiency:** 78.2 %  
**Taste Rating:** 30.0



## Taste Notes:

## Ingredients

Amt	Name	Type	#	%/IBU	Volume
38.33 L	Distilled Water	Water	1	-	-
6 lbs	Pilsner (2 Row) Bel (2.0 SRM)	Grain	2	43.6 %	1.77 L
4 lbs	Pale Malt, Maris Otter (3.0 SRM)	Grain	3	29.1 %	1.18 L
1 lbs	Aromatic Malt (26.0 SRM)	Grain	4	7.3 %	0.30 L
1 lbs	Wheat, Torrified (1.7 SRM)	Grain	5	7.3 %	0.30 L
8.0 oz	Caramunich Malt (56.0 SRM)	Grain	6	3.6 %	0.15 L
4.0 oz	Special B Malt (180.0 SRM)	Grain	7	1.8 %	0.07 L
1.00 oz	East Kent Goldings (EKG) [5.00 %] - Boil 60.0 min	Hop	8	15.5 IBUs	-
1.00 oz	Hallertauer Mittelfrueh [4.00 %] - Boil 30.0 min	Hop	9	10.3 IBUs	-
1.00 Items	Whirlfloc Tablet (Boil 15.0 mins)	Fining	10	-	-
1 lbs	D-90 dark Candi Syrup [Boil] [Boil for 10 min](90.0 SRM)	Sugar	11	7.3 %	0.34 L
1.00 tsp	Yeast Nutrient (Primary 3.0 days)	Other	12	-	-

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1.067 SG  
**Est Final Gravity:** 1.011 SG  
**Estimated Alcohol by Vol:** 7.5 %  
**Bitterness:** 25.8 IBUs  
**Est Color:** 17.5 SRM

**Measured Original Gravity:** 1.070 SG  
**Measured Final Gravity:** 1.010 SG  
**Actual Alcohol by Vol:** 8.0 %  
**Calories:** 662.3 kcal/l

## Mash Profile

**Mash Name:** RIMS-HERMS Single Infusion,  
Light Body  
**Sparge Water:** 15.77 L  
**Sparge Temperature:** 168.0 F  
**Adjust Temp for Equipment:** TRUE  
**Est Mash PH:** 5.57  
**Measured Mash PH:** 5.20

**Total Grain Weight:** 13 lbs 12.0 oz  
**Grain Temperature:** 72.0 F  
**Tun Temperature:** 72.0 F  
**Target Mash PH:** 5.20  
**Mash Acid Addition:** None  
**Sparge Acid Addition:** None

## Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 24.08 L of water at 160.2 F	148.0 F	75 min
Mash Out	Heat to 168.0 F over 10 min	168.0 F	10 min

**Sparge:** Fly sparge with 15.77 L water at 168.0 F

**Mash Notes:** Simple single infusion mash for use with most modern well modified grains (about 95% of the time). Uses infusion for first mash step and direct RIMS/HERMS heat to reach mash out temp.

## Carbonation and Storage

**Carbonation Type:** Bottle  
**Pressure/Weight:** 3.95 oz  
**Keg/Bottling Temperature:** 70.0 F  
**Fermentation:** Ale, Two Stage  
**Fermenter:**

**Storage Temperature:** 65.0 F

**Volumes of CO2:** 2.3  
**Carbonation Est:** Bottle with 3.95 oz Corn Sugar  
**Carbonation (from Meas Vol):** Bottle with 3.93 oz Corn Sugar  
**Age for:** 30.00 days

Notes

Created with *BeerSmith*