

# Belgian Dubbel AG (Dry)

Belgian Dubbel (26 B)

**Type:** All Grain  
**Batch Size:** 5.25 gal  
**Boil Size:** 6.73 gal  
**Boil Time:** 60 min  
**End of Boil Vol:** 5.73 gal  
**Final Bottling Vol:** 5.00 gal  
**Fermentation:** Ale, Two Stage

**Date:** 11 May 2011  
**Brewer:** Kit  
**Asst Brewer:**  
**Equipment:** Brew Pot (7.5 gal) and Igloo Cooler (10 Gal)  
**Efficiency:** 68.00 %  
**Est Mash Efficiency:** 71.2 %  
**Taste Rating:** 35.0



## Taste Notes:

Prepare for Brewing

- Clean and Prepare Brewing Equipment
- Total Water Needed: 8.42 gal
- Mash Water Acid:

Mash or Steep Grains

## Mash Ingredients

Amt	Name	Type	#	%/IBU
11 lbs	Swaen@Pilsner (1.9 SRM)	Grain	1	84.6 %
8.0 oz	Aromatic Malt (Dingemans) (19.0 SRM)	Grain	2	3.8 %
8.0 oz	Special B (Dingemans) (147.5 SRM)	Grain	3	3.8 %

## Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 4.00 gal of water at 162.9 F	152.0 F	60 min

- Sparge Water Acid:
- Batch sparge with 2 steps (Drain mash tun , 4.42gal) of 168.0 F water
- Add water to achieve boil volume of 6.73 gal
- Estimated pre-boil gravity is 1.052 SG

## Boil Ingredients

Amt	Name	Type	#	%/IBU
1 lbs	Candi Sugar, Dark (275.0 SRM)	Sugar	4	7.7 %
1.00 oz	Saaz [3.75 %] - Boil 60.0 min	Hop	5	12.7 IBUs
1.00 oz	Saaz [3.75 %] - Boil 30.0 min	Hop	6	9.7 IBUs

- Estimated Post Boil Vol: 5.73 gal and Est Post Boil Gravity: 1.064 SG

Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 5.25 gal

## Pitch Yeast and Measure Gravity and Volume

### Fermentation Ingredients

Amt	Name	Type	#	%/IBU
1.0 pkg	Abbaye Belgian (Lallemand/Danstar #-)	Yeast	7	-

- Measure Actual Original Gravity \_\_\_\_\_ (Target: 1.064 SG)
- Measure Actual Batch Volume \_\_\_\_\_ (Target: 5.25 gal)
- Add water if needed to achieve final volume of 5.25 gal

### Fermentation

- 11 May 2011 - Primary Fermentation (7.00 days at 67.0 F ending at 67.0 F)
- 18 May 2011 - Secondary Fermentation (7.00 days at 67.0 F ending at 67.0 F)

### Dry Hop and Bottle/Keg

- Measure Final Gravity: \_\_\_\_\_ (Estimate: 1.013 SG)
- Date Bottled/Kegged: 25 May 2011 - Carbonation: Bottle with 5.27 oz Corn Sugar
- Age beer for 30.00 days at 65.0 F
- 24 Jun 2011 - Drink and enjoy!

### Notes