

Dubbel - Wedding

Belgian Dubbel (26 B)

Type: All Grain
Batch Size: 13.50 gal
Boil Size: 17.05 gal
Boil Time: 90 min
End of Boil Vol: 15.10 gal
Final Bottling Vol: 13.00 gal
Fermentation: Ale, Single Stage

Date: 08/11/18
Brewer:
Asst Brewer:
Equipment: Morebeer Tippy (10 gal batch)
Efficiency: 80.00 %
Est Mash Efficiency: 85.9 %
Taste Rating: 30.0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
24.50 gal	Reverse Osmosis	Water	1	-	-
12.00 g	Calcium Chloride (Mash)	Water Agent	2	-	-
5.00 g	Gypsum (Calcium Sulfate) (Mash)	Water Agent	3	-	-
4.00 g	Epsom Salt (MgSO4) (Mash)	Water Agent	4	-	-
1.00 tsp	Lactic Acid (Mash)	Water Agent	5	-	-
18 lbs 8.0 oz	Pilsner (2 Row) Bel (2.0 SRM)	Grain	6	66.1 %	1.45 gal
5 lbs	Munich (Dingemans) (5.5 SRM)	Grain	7	17.9 %	0.39 gal
2 lbs	CaraBelge Malt (12.0 SRM)	Grain	8	7.1 %	0.16 gal
8.0 oz	Special B Malt (180.0 SRM)	Grain	9	1.8 %	0.04 gal
2 lbs	Candi Syrup, D-90 [Boil] (90.0 SRM)	Extract	10	7.1 %	0.18 gal
1.25 oz	Northern Brewer [7.50 %] - Boil 60.0 min	Hop	11	12.1 IBUs	-
4.00 oz	Styrian Bobek [3.90 %] - Boil 10.0 min	Hop	12	7.3 IBUs	-
1.0 pkg	Abbey Ale (White Labs #WLP530) [35.49 ml]	Yeast	13	-	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.060 SG
Est Final Gravity: 1.011 SG
Estimated Alcohol by Vol: 6.6 %
Bitterness: 19.4 IBUs
Est Color: 13.5 SRM

Measured Original Gravity: 1.061 SG
Measured Final Gravity: 1.009 SG
Actual Alcohol by Vol: 6.9 %
Calories: 202.7 kcal/12oz

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 70.01 qt of water at 155.3 F	150.0 F	60 min

Sparge: Fly sparge with 3.17 gal water at 168.0 F

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

Date	Tempera...	Gravity	
08/11/18 17:30:54	66.0 F	1.061 SG	0.7
08/13/18 10:02:31	67.0 F	-	2.4
08/14/18 10:02:49	69.0 F	-	3.4
08/14/18 17:22:45	69.0 F	1.024 SG	3.7
08/15/18 11:36:58	70.0 F	1.020 SG	4.5
08/16/18 12:06:08	70.0 F	1.015 SG	5.5
08/17/18 13:21:14	70.0 F	1.011 SG	6.6
08/18/18 20:40:14	71.0 F	1.010 SG	7.9
08/19/18 10:22:54	71.0 F	1.009 SG	8.4

Fermentation and Age Profile

