Brewfather
www.brewfather.app

Belgian Dubbel - 6.3%

Belgian Dubbel
Author: Greg Hughes 156

Type: All Grain

IBU	: 22 (Tinseth)
Colour	: 39 EBC
Carbonation	: 2.4 CO2-vol
Pre-Boil Gravity	: 1.046
Original Gravity	: 1.060
Final Gravity	: 1.012

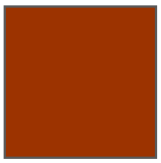
Fermentables (5.43 kg)
4.5 kg - Pilsner 2-Row 3.9 EBC (82.9%)
370 g - Candi Sugar, Amber 148 EBC (6.8%)
^ Last 5 mins of Boil
350 g - Special B Malt 355 EBC (6.5%)
210 g - Caramel/Crystal Malt 118 EBC (3.9%)

Hops (64 g)
70 min - 32 g - Hallertauer Hersbrucker - 4%...
10 min - 32 g - Tettnang - 4.5% (6 IBU)

Miscellaneous
Mash - 3.626 g - Calcium Chloride (CaCl2)
Mash - 1.692 g - Epsom Salt (MgSO4)
Mash - 1.692 g - Gypsum (CaSO4)
Sparge - 1.128 g - Calcium Chloride (CaCl2)
Sparge - 0.53 g - Epsom Salt (MgSO4)
Sparge - 0.53 g - Gypsum (CaSO4)
15 min - Boil - 0.274 items - Protafloc
Primary - 14 g - Yeast Nutrients

Yeast
1 pkg - Wyeast Labs Belgian Witbier 3944

Brew Devil
Batch Size	: 21 L
Boil Size	: 27 L
Post-Boil Vol	: 22.92 L
Mash Water	: 23.18 L
Sparge Water	: 7.8 L
Sparge Water Temp	: 80 °C
Boil Time	: 70 min
Total Water	: 30.98 L


39 EBC

Brewhouse Efficiency: 75.8%
Mash Efficiency: 79.4%

Mash Profile
Two Step Mash
65 °C - 60 min - First Step
68 °C - 30 min - Second Step
80 °C - 15 min - Sparge

Fermentation Profile
Fermentation for Bottles
22 °C - 7 days - Fermenting in FV
21 °C - 14 days - Secondary Fermentation in B...
12 °C - 49 days - Conditioinng

Water Profile
CW11 1BG (Style - Belgian Dubbel)
Ca 72 Mg 6 Na 6 Cl 78 SO 70

SO/Cl ratio: 0.9
Mash pH: 5.4

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume: