

Abadia Belga OC

Belgian Dubbel (18 B)

Type: All Grain
Batch Size: 21,00 l
Boil Size: 25,86 l
Boil Time: 65 min
End of Boil Vol: 22,85 l
Final Bottling Vol: 20,00 l
Fermentation: Ale, Two Stage
Taste Notes:

Date: 29 Nov 2012
Brewer: Oficina da Cerveja
Asst Brewer:
Equipment: Equipamento 20 litros
Efficiency: 72,00 %
Est Mash Efficiency: 77,4 %
Taste Rating: 30,0



Prepare for Brewing

- ☐ Clean and Prepare Brewing Equipment
- ☐ Total Water Needed: 29,22 l

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU
4,00 kg	Pilsner (2 Row) Bel (3,9 EBC)	Grain	1	66,7 %
1,00 kg	Munich Malt (17,7 EBC)	Grain	2	16,7 %
0,25 kg	Caramel/Crystal Malt - 60L (118,2 EBC)	Grain	3	4,2 %
0,25 kg	Special B Malt (354,6 EBC)	Grain	4	4,2 %

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 14,34 l of water at 75,7 C	65,6 C	75 min

- ☐ Fly sparge with 14,88 l water at 75,6 C
- ☐ Add water to achieve boil volume of 25,86 l
- ☐ Estimated pre-boil gravity is 1,055 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU
0,50 kg	Candi Sugar, Clear (1,0 EBC)	Sugar	5	8,3 %
25,00 g	Styrian Goldings [5,40 %] - Boil 90,0 min	Hop	6	15,5 IBUs
20,00 g	Tettnang [4,50 %] - Boil 30,0 min	Hop	7	7,4 IBUs

- ☐ Estimated Post Boil Vol: 22,85 l 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 21,00 l

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU
1,0 pkg	SafBrew Specialty Ale (DCL/Fermentis #T-58) [23,66 ml]	Yeast	8	-

- ☐ Measure Actual Original Gravity _____ (Target: 1,064 SG)
- ☐ Measure Actual Batch Volume _____ (Target: 21,00 l)
- ☐ Add water if needed to achieve final volume of 21,00 l

Fermentation

- ☐ 29 Nov 2012 - Primary Fermentation (4,00 days at 19,4 C ending at 19,4 C)
- ☐ 03 Dec 2012 - Secondary Fermentation (10,00 days at 19,4 C ending at 19,4 C)

Dry Hop and Bottle/Keg

- ☐ Measure Final Gravity: _____ (Estimate: 1,011 SG)
- ☐ Date Bottled/Kegged: 13 Dec 2012 - Carbonation: Bottle with 107,04 g Table Sugar
- ☐ Age beer for 30,00 days at 18,3 C
- ☐ 12 Jan 2013 - Drink and enjoy!

Notes

