

Dubbel

A ProMash Recipe Report

BJCP Style and Style Guidelines

18-B Belgian Strong Ale, Belgian Dubbel

Min OG: 1.062 Max OG: 1.075
Min IBU: 15 Max IBU: 25
Min Clr: 10 Max Clr: 14 Color in SRM, Lovibond

Recipe Specifics-----

Batch Size (Gal): 5.00 Wort Size (Gal): 5.00
Total Grain (Lbs): 16.00
Anticipated OG: 1.089 Plato: 21.40
Anticipated SRM: 16.9
Anticipated IBU: 24.6
Brewhouse Efficiency: 75 %
Wort Boil Time: 60 Minutes

Pre-Boil Amounts-----

Evaporation Rate: 15.00 Percent Per Hour
Pre-Boil Wort Size: 5.88 Gal
Pre-Boil Gravity: 1.076 SG 18.40 Plato

Formulas Used-----

Brewhouse Efficiency and Predicted Gravity based on Method #1, Potential Used.
Final Gravity Calculation Based on Points.
Hard Value of Sucrose applied. Value for recipe: 46.2100 ppppg
Yield Type used in Gravity Prediction: Fine Grind Dry Basis.

Color Formula Used: Morey
Hop IBU Formula Used: Rager

Grain/Extract/Sugar

Table with 5 columns: %, Amount, Name, Origin, Potential SRM. Rows include Pilsener, Pale Malt(2-row), Munich Malt, and CaraVienne Malt.

3.1	0.50 lbs. Wheat Malt	Belgium	1.038	2
1.6	0.25 lbs. Aromatic Malt	Belgium	1.036	25
1.6	0.25 lbs. Special B Malt	Belgian	1.030	120
6.3	1.00 lbs. Cascade Beer Candi Syrup (amber)	Washington	1.032	75

Potential represented as SG per pound per gallon.

### Hops

Amount	Name	Form	Alpha	IBU	Boil Time
1.25 oz.	Styrian Goldings	Whole	5.25	24.6	60 min.

Yeast-----WYeast 3787 Trappist High Gravity

Mash Schedule-----Mash Type: Single Step

Grain Lbs: 15.00

Water Qts: 0.00 - Before Additional Infusions

Water Gal: 0.00 - Before Additional Infusions

Qts Water Per Lbs Grain: 0.00 - Before Additional Infusions

Saccharification Rest Temp : 0 Time: 0

Mash-out Rest Temp : 0 Time: 0

Sparge Temp : 0 Time: 0

Total Mash Volume Gal: 0.00 - Dough-In Infusion Only

All temperature measurements are degrees Fahrenheit.