

Brewsheet: B048: X-mas 2010

Dubbel

Type: All Grain

Date: 04-09-2010

Batch Size: 55,00 L

Brewer: Erik Borg

Boil Size: 67,49 L

Asst Brewer:

Boil Time: 60 min

Equipment: Eriks ny udstyr 55 l

Taste Rating(out of 50): 35,0

Brewhouse Efficiency: 78,00

Taste Notes:

Prepare for Brewing	
	Prepare Yeast Starter
	Clean and Prepare Brewing Equipment
	Prepare 80,80 L Water for Brewing

Mash or Steep Grains			
<u>Ingredients for Mashing</u>			
Amount	Item	Type	% or IBU
6,50 kg	Pilsner (2-row, spring) (3,0 EBC)	Grain	42,15 %
3,70 kg	Pilsner (Weyermann) (3,3 EBC)	Grain	23,99 %
1,00 kg	Aroma 150 (150,0 EBC)	Grain	6,49 %
0,55 kg	Barley, Flaked (3,5 EBC)	Grain	3,57 %
0,55 kg	Cara 120 (120,0 EBC)	Grain	3,57 %
0,55 kg	Cara 50 (50,0 EBC)	Grain	3,57 %
0,33 kg	Cara 20 (20,0 EBC)	Grain	2,14 %
0,11 kg	Coffee 500 (500,0 EBC)	Grain	0,71 %
<u>Mæskeprogram</u>			
Step Time	Name	Description	Step Temp
75 min	Forsukring	Add 44,92 L of water at 73,4 C	68,0 C
10 min	Udmæskning	Heat to 78,0 C over 15 min	78,0 C
Sparge with 35,88 L of 79,0 C water.			

Boil Wort			
Add water to achieve boil volume of 67,49 L			
Estimated pre-boil gravity is 1,062			
<u>Boil Ingredients</u>			
Boil	Amount	Item	Type
60 min	40,00 gm	Hallertauer Northern Brewer [10,50 %] (60 min)	Hops
60 min	62,00 gm	Hallertauer, Northern Brewer [9,10 %] (60 min)	Hops
60 min	1,00 kg	Candi Sugar, Clear (1,0 EBC)	Sugar
60 min	1,13 kg	Muscovado, Dark (200,0 EBC)	Sugar

15 min	100,00 gm	Hallertauer Hersbrucker [2,20 %] (15 min)	Hops
15 min	2,20 gm	Kardemomme (Boil 15,0 min)	Misc
15 min	8,00 gm	Anise, Star (Boil 15,0 min)	Misc
15 min	15,00 gm	Orange Peel, Bitter (Boil 15,0 min)	Misc
15 min	22,00 gm	Licorice, root (Boil 15,0 min)	Misc
10 min	6,40 gm	Yeast Nutrient (Boil 10,0 min)	Misc
10 min	11,00 gm	Servomyces Mix (Boil 10,0 min)	Misc
10 min	17,00 gm	Klar urt (Boil 10,0 min)	Misc
0 min	5,50 kg	Flaskegas (kun for omkostningsberegning) (Boil 0,0 min)	Misc

Cool and Prepare Fermentation			
Cool wort to fermentation temperature			
Transfer wort to fermenter			
Add water to achieve final volume of 55,00 L			
<u>Ingredients for Fermentation</u>			
Amount	Item	Type	% or IBU
4 Pkgs	SafAle English Ale (Fermentis #S-04, 11,5g)	Yeast-Ale	
Measure Actual Original Gravity _____ (Target: 1,070 SG)			
Measure Actual Batch Volume _____ (Target: 55,00 L)			

Fermentation
04-09-2010 - Primary fermentation (7 days at 20,0 C)
11-09-2010 - Secondary fermentation (15 days at 21,0 C)
N/A - Tertiary Fermentation (0 days at 20,0 C)
Prepare for Bottling/Kegging
Measure Final Gravity: _____ (Estimate: 1,015 SG)
26-09-2010 - Bottle beer at 22,0 C with 460,4 gm of corn sugar.
Age beer for 84,0 days at 3,0 C
19-12-2010 - Drink and enjoy!

Notes
Remove from Inventory foretaget. 4/9, Brygdag: Mæsket i 60 minutter, ikke 75. Alle krydderierne blev kørt gennem en blender. Fik ikke målt SG efter sining og sparge. SG i gærtønde er 16,4 svarende til 1.070. 10/9, omstukket. SG: 9,6 svarende til 1.018

Smager rigtig godt. Blød i smagen, dog lidt skarphed efter grøn urt.

25/9, aftapning:

SG: 9,0 svarende til 1.015. På target!

Er blevet mere rund i smagen, krydderierne er stadig kraftige. Tegner rigtig godt.

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