

Brewsheet: B049: Noël 2010

Dubbel

Type: All Grain **Date:** 05-09-2010
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 80,21 L Water for Brewing

Mash or Steep Grains			
<u>Ingredients for Mashing</u>			
Amount	Item	Type	% or IBU
9,00 kg	Pilsner (Weyermann) (3,3 EBC)	Grain	60,40 %
1,10 kg	Cara 20 (20,0 EBC)	Grain	7,38 %
0,90 kg	Cara 120 (120,0 EBC)	Grain	6,04 %
1,00 kg	Aroma 150 (150,0 EBC)	Grain	6,71 %
0,40 kg	Barley, Flaked (3,5 EBC)	Grain	2,68 %
0,30 kg	Coffee 500 (500,0 EBC)	Grain	2,01 %
<u>Mæskeprogram</u>			
Step	Time	Name	Description
75 min		Forsukring	Add 42,93 L of water at 73,4 C
10 min		Udmæskning	Heat to 78,0 C over 15 min
Step Temp			
68,0 C			
78,0 C			
Sparge with 37,28 L of 78,0 C water.			

Boil Wort			
Add water to achieve boil volume of 67,49 L			
Estimated pre-boil gravity is 1,061			
<u>Boil Ingredients</u>			
Boil	Amount	Item	Type
60 min	20,00 gm	Hallertauer Hersbrucker [3,00 %] (60 min)	Hops
60 min	105,00 gm	Hallertauer Northern Brewer [10,50 %] (60 min)	Hops
60 min	1,10 kg	Candi Sugar, Dark (300,0 EBC)	Sugar
60 min	1,10 kg	Muscovado, Light (70,0 EBC)	Sugar
15 min	20,00 gm	Hallertauer Northern Brewer [10,50 %] (15 min)	Hops

15 min	33,00 gm	Hallertauer Hersbrucker [3,00 %] (15 min)	Hops
15 min	0,20 l	Rom, mørk (Boil 15,0 min)	Misc
15 min	4,00 gm	Licorice, root (Boil 15,0 min)	Misc
15 min	8,00 gm	Anise, Star (Boil 15,0 min)	Misc
15 min	22,00 gm	Orange Peel, Bitter (Boil 15,0 min)	Misc
15 min	33,00 gm	Orange Peel, Sweet (Boil 15,0 min)	Misc
15 min	70,00 gm	Chocolade, Dark, 70,4% (Boil 15,0 min)	Misc
15 min	80,00 gm	Almond, hole (Boil 15,0 min)	Misc
15 min	80,00 gm	Raisin (Boil 15,0 min)	Misc
10 min	7,00 gm	Yeast Nutrient (Boil 10,0 min)	Misc
10 min	11,00 gm	Servomyces Mix (Boil 10,0 min)	Misc
10 min	20,00 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	SafBrew Ale (Fermentis #S-33, 11,5g)	Yeast-Ale	
Measure Actual Original Gravity _____ (Target: 1,068 SG)			
Measure Actual Batch Volume _____ (Target: 55,00 L)			

Fermentation
05-09-2010 - Primary fermentation (6 days at 22,0 C)
11-09-2010 - Secondary fermentation (27 days at 22,0 C)
N/A - Tertiary Fermentation (0 days at 20,0 C)
Prepare for Bottling/Kegging
Measure Final Gravity: _____ (Estimate: 1,014 SG)
08-10-2010 - Keg beer at 22,0 C at a pressure of 227,7 KPA
Age beer for 84,0 days at 3,0 C
31-12-2010 - Drink and enjoy!

Notes
Remove from inventory foretaget. Rosiner udblødt i 2 dl mørk rom i 24 timer. 5/9, brygdag: SG 16,4P svarende til 1.070. Over target!

10/9, omstikning.
SG 9,6 svarende til 1.018.
Tegner godt i smagen.

8/10, aftapning:
Øv-øv. Infektion i den ene gærbeholder, så 25 liter juleøl i vasken.
Har også stået i sekundær alt for længe, ved optimal temperatur for infektion.
FG: 9,5P svarende til 1.018

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