

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:

Ingredients

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 %
20,00 gm	Hallertauer Hersbrucker [3,00 %] (60 min)	Hops	2,1 IBU
105,00 gm	Hallertauer Northern Brewer [10,50 %] (60 min)	Hops	37,7 IBU
33,00 gm	Hallertauer Hersbrucker [3,00 %] (15 min)	Hops	1,7 IBU
20,00 gm	Hallertauer Northern Brewer [10,50 %] (15 min)	Hops	3,6 IBU
0,20 l	Rom, mørk (Boil 15,0 min)	Misc	
4,00 gm	Licorice, root (Boil 15,0 min)	Misc	
5,50 kg	Flaskegas (kun for omkostningsberegning) (Boil 0,0 min)	Misc	
7,00 gm	Yeast Nutrient (Boil 10,0 min)	Misc	
8,00 gm	Anise, Star (Boil 15,0 min)	Misc	
11,00 gm	Servomyces Mix (Boil 10,0 min)	Misc	
20,00 gm	Klar urt (Boil 10,0 min)	Misc	
22,00 gm	Orange Peel, Bitter (Boil 15,0 min)	Misc	
33,00 gm	Orange Peel, Sweet (Boil 15,0 min)	Misc	
70,00 gm	Chocolade, Dark, 70,4% (Boil 15,0 min)	Misc	
80,00 gm	Almond, hole (Boil 15,0 min)	Misc	
80,00 gm	Raisin (Boil 15,0 min)	Misc	
1,10 kg	Candi Sugar, Dark (300,0 EBC)	Sugar	7,38 %
1,10 kg	Muscovado, Light (70,0 EBC)	Sugar	7,38 %
4 Pkgs	SafBrew Ale (Fermentis #S-33, 11,5g)	Yeast-Ale	

Beer Profile

Est Original Gravity: 1,068 SG **Measured Original Gravity:** 1,070 SG
Est Final Gravity: 1,014 SG **Measured Final Gravity:** 1,018 SG
Estimated Alcohol by Vol: 7,04 % **Actual Alcohol by Vol:** 6,80 %

Bitterness: 45,0 IBU**Calories:** 673 cal/l**Est Color:** 52,5 EBC**Color:**
Color

Mash Profile

Mash Name: Mæskeprogram**Total Grain Weight:** 12,70 kg**Sparge Water:** 37,28 L**Grain Temperature:** 20,0 C**Sparge Temperature:** 78,0 C**TunTemperature:** 73,0 C**Adjust Temp for Equipment:**
FALSE**Mash PH:** 5,4 PH

Mæskeprogram

Step Time	Name	Description	Step Temp
75 min	Forsukring	Add 42,93 L of water at 73,4 C	68,0 C
10 min	Udmæskning	Heat to 78,0 C over 15 min	78,0 C

Mash Notes:

Carbonation and Storage

Carbonation Type: Kegged
(Forced CO2)**Volumes of CO2:** 2,7**Pressure/Weight:** 227,7 KPA**Carbonation Used:** -**Keg/Bottling Temperature:** 22,0 C**Age for:** 84,0 days**Storage Temperature:** 3,0 C

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

Created with [BeerSmith](#)