

B056: Dubbel

Dubbel

Type: All Grain **Date:** 24-04-2011
Batch Size: 75,00 L **Brewer:** Erik Borg
Boil Size: 78,84 L **Asst Brewer:**
Boil Time: 60 min **Equipment:** Eriks ny udstyr 75 l
Taste Rating(out of 50): 35,0 **Brewhouse Efficiency:** 78,00
Taste Notes:

Ingredients

Amount	Item	Type	% or IBU
12,30 kg	Pilsner (Weyermann) (3,3 EBC)	Grain	53,48 %
3,00 kg	Pilsner malt (DMG) (3,2 EBC)	Grain	13,04 %
1,40 kg	Cara 50 (50,0 EBC)	Grain	6,09 %
1,10 kg	Aroma 150 (150,0 EBC)	Grain	4,78 %
1,10 kg	Cara 120 (120,0 EBC)	Grain	4,78 %
0,60 kg	Barley, Flaked (3,5 EBC)	Grain	2,61 %
0,50 kg	Coffee 500 (500,0 EBC)	Grain	2,17 %
130,00 gm	Hallertauer, Northern Brewer [10,50 %] (60 min)	Hops	29,3 IBU
60,00 gm	Hallertauer Hersbrucker [3,00 %] (15 min)	Hops	1,9 IBU
7,50 kg	Flaskegas (kun for omkostningsberegning) (Boil 0,0 min)	Misc	
10,00 gm	Yeast Nutrient (Boil 10,0 min)	Misc	
15,00 gm	Servomyces Mix (Boil 10,0 min)	Misc	
25,00 gm	Klar urt (Boil 10,0 min)	Misc	
3,00 kg	Candi Sugar, Clear (1,0 EBC)	Sugar	13,04 %
3 Pkgs	SafBrew Ale (Fermentis #S-33, 10,0g)	Yeast-Ale	
3 Pkgs	SafBrew Ale (Fermentis #S-33, 11,5g)	Yeast-Ale	

Beer Profile

Est Original Gravity: 1,077 SG **Measured Original Gravity:** 1,077 SG
Est Final Gravity: 1,020 SG **Measured Final Gravity:** 1,023 SG
Estimated Alcohol by Vol: 7,49 % **Actual Alcohol by Vol:** 7,07 %
Bitterness: 31,2 IBU **Calories:** 751 cal/l
Est Color: 35,6 EBC **Color:**
 Color

Mash Profile

Mash Name: Mæskeprogram **Total Grain Weight:** 20,00 kg
Sparge Water: 38,87 L **Grain Temperature:** 20,0 C
Sparge Temperature: 78,0 C **TunTemperature:** 20,0 C
Adjust Temp for Equipment: FALSE **Mash PH:** 5,4 PH

<u>Mæskeprogram</u>			
Step Time	Name	Description	Step Temp
60 min	Forsukring	Add 60,00 L of water at 74,1 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:*** 2,6

Pressure/Weight: 31,4 PSI ***Carbonation Used:*** -

Keg/Bottling Temperature: 22,0 C ***Age for:*** 70,0 days

Storage Temperature: 5,0 C

Notes

Remove from inventory foretaget.

OG: 19,2P, svarende til 1.077Ö

FG: 10,9P, svarende til 1.023Ö

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