

B061: X-mas 2011

Dubbel

Type: All Grain

Date: 13-08-2011

Batch Size (fermenter): 75,00 l

Brewer: Erik Borg

Boil Size: 78,65 l

Asst Brewer: Henning

Boil Time: 60 min

Equipment: Eriks ny udstyr 75 l

End of Boil Volume: 73,13 l

Brewhouse Efficiency: 78,00 %

Final Bottling Volume: 75,00 l

Est Mash Efficiency: 84,2 %

Fermentation: My Aging Profile

Taste Rating(out of 50): 35,0

Taste Notes: Remove from inventory foretaget

Ingredients

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Amt	Name	Type	#	%/IBU
14,50 kg	Pilsner malt (DMG) (3,2 EBC)	Grain	1	65,3 %
1,50 kg	Aroma 150 (150,0 EBC)	Grain	2	6,8 %
0,75 kg	Barley, Flaked (3,5 EBC)	Grain	3	3,4 %
0,75 kg	Cara 120 (120,0 EBC)	Grain	4	3,4 %
0,75 kg	Caraamber (Weyermann) (70,9 EBC)	Grain	5	3,4 %
0,75 kg	Carahell (Weyermann) (25,6 EBC)	Grain	6	3,4 %
0,30 kg	Coffee 250 (250,0 EBC)	Grain	7	1,4 %
130,00 g	Hallertauer Northern Brewer [10,50 %] - Boil 60,0 min	Hop	10	31,4 IBUs
130,00 g	Hallertauer Hersbrucker [3,00 %] - Boil 15,0 min	Hop	11	4,5 IBUs
3,00 g	Kardemomme (Boil 15,0 mins)	Spice	15	-
7,50 kg	Flaskegas (kun for omkostningsberegning) (Boil 0,0 mins)	Other	19	-
10,00 g	Anise, Star (Boil 15,0 mins)	Spice	14	-
43,00 g	Orange Peel, Bitter (Boil 15,0 mins)	Spice	12	-
30,00 g	Licorice, root (Boil 15,0 mins)	Spice	13	-
1,50 kg	Muscovado, Dark (200,0 EBC)	Sugar	8	6,8 %
1,40 kg	Candi Sugar, Clear (1,0 EBC)	Sugar	9	6,3 %
6,0 pkg	SafAle English Ale (DCL/Fermentis #S-04, 11,5g) [11,50 ml]	Yeast	20	-
28,00 g	Klar urt (Boil 10,0 mins)	Fining	16	-
15,00 g	Servomyces Mix (Boil 10,0 mins)	Other	17	-
10,00 g	Yeast Nutrient (Boil 10,0 mins)	Other	18	-

Beer Profile

Est Original Gravity: 1,073 SG

Measured Original Gravity: 1,071 SG

Est Final Gravity: 1,012 SG

Measured Final Gravity: 1,012 SG

Estimated Alcohol by Vol: 8,2 %

Actual Alcohol by Vol: 7,8 %

Bitterness: 35,9 IBUs

Calories: 675,0 kcal/l

Est Color: 38,8 EBC

Mash Profile

Mash Name: Mæskeprogram

Total Grain Weight: 22,20 kg

Sparge Water: 40,08 l

Grain Temperature: 20,0 C

Sparge Temperature: 79,0 C

Tun Temperature: 74,0 C

Adjust Temp for Equipment: FALSE

Mash PH: 5,20

Mash Steps

Name	Description	Step Temperature	Step Time
Forsukring	Add 57,90 l of water at 74,1 C	68,0 C	60 min
Udmæskning	Heat to 78,0 C over 15 min	78,0 C	10 min

Sparge Step: Fly sparge with 40,08 l water at 79,0 C

Mash Notes:

Carbonation and Storage

Carbonation Type: Keg

Volumes of CO2: 2,7

Pressure/Weight: 1,03 bar

Carbonation Used: Keg with 1,03 bar

Keg/Bottling Temperature: 5,0 C

Age for: 98,00 days

Fermentation: My Aging Profile

Storage Temperature: 5,0 C

Notes

Created with [BeerSmith](#)