

# Brewing Steps: 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

**Final Bottling Volume:** 75,00 l

**Brewhouse Efficiency:** 78,00

**Fermentation:** My Aging Profile

**Taste Rating(out of 50):** 35,0

**Taste Notes:** Remove from inventory foretaget

Prepare for Brewing				
Clean and Prepare Brewing Equipment				
Total Water Needed: 106,98 l				
Mash or Steep Grains				
<u>Mash Ingredients</u>				
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	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 %
0,75 kg	Barley, Flaked (3,5 EBC)	Grain	3	3,4 %
0,30 kg	Coffee 250 (250,0 EBC)	Grain	7	1,4 %
<u>Mash Steps</u>				
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	
Fly sparge with 40,08 l water at 79,0 C				
Boil Wort				
Add water to achieve boil volume of 78,65 l				
Estimated pre-boil gravity is 1,075 SG				
<u>Boil Ingredients</u>				
Amt	Name	Type	#	%/IBU
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 %
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
43,00 g	Orange Peel, Bitter (Boil 15,0 mins)	Spice	12	-
30,00 g	Licorice, root (Boil 15,0 mins)	Spice	13	-
10,00 g	Anise, Star (Boil 15,0 mins)	Spice	14	-
3,00 g	Kardemomme (Boil 15,0 mins)	Spice	15	-
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	-
7,50 kg	Flaskegas (kun for omkostningsberegning) (Boil 0,0 mins)	Other	19	-
Estimated Post Boil Vol: 73,13 l and Est Post Boil Gravity: 1,073 SG				
<b>Cool and Prepare Fermentation</b>				
Cool wort to fermentation temperature				
Transfer wort to fermenter				
Add water to achieve final volume of 75,00 l				
<b>Fermentation Ingredients</b>				
<b>Amt</b>	<b>Name</b>	<b>Type</b>	<b>#</b>	<b>%/IBU</b>
6,0 pkg	SafAle English Ale (DCL/Fermentis #S-04, 11,5g) [11,50 ml]	Yeast	20	-
Measure Actual Original Gravity _____ (Target: 1,073 SG)				
Measure Actual Batch Volume _____ (Target: 75,00 l)				
<b>Fermentation</b>				
13-08-2011 - Primary Fermentation (14,00 days at 20,0 C ending at 20,0 C)				
Dry Hop and Prepare for Bottling/Kegging				
Measure Final Gravity: _____ (Estimate: 1,012 SG)				
Date Bottled/Kegged: 27-08-2011 - Carbonation: Keg with 1,03 bar				
Age beer for 98,00 days at 5,0 C				
03-12-2011 - Drink and enjoy!				
<b>Notes</b>				
<i>Created with <a href="#">BeerSmith</a></i>				