

B062: Noël 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
13,00 kg	Pilsner malt (DMG) (3,2 EBC)	Grain	1	60,2 %
1,50 kg	Carahell (Weyermann) (25,6 EBC)	Grain	3	7,0 %
1,15 kg	Cara 120 (120,0 EBC)	Grain	4	5,3 %
1,50 kg	Aroma 150 (150,0 EBC)	Grain	2	7,0 %
0,75 kg	Barley, Flaked (3,3 EBC)	Grain	6	3,5 %
0,80 kg	Coffee 250 (250,0 EBC)	Grain	5	3,7 %
145,00 g	Hallertauer Northern Brewer [10,50 %] - Boil 60,0 min	Hop	9	35,8 IBUs
50,00 g	Hallertauer Hersbrucker [3,00 %] - Boil 15,0 min	Hop	10	1,7 IBUs
0,30 l	Rom, mørk (Boil 0,0 mins)	Flavor	19	-
6,00 g	Licorice, root (Boil 15,0 mins)	Spice	15	-
7,50 kg	Flaskegas (kun for omkostningsberegning) (Boil 0,0 mins)	Other	20	-
10,00 g	Yeast Nutrient (Boil 10,0 mins)	Other	18	-
10,00 g	Anise, Star (Boil 15,0 mins)	Spice	14	-
15,00 g	Servomyces Mix (Boil 10,0 mins)	Other	17	-
28,00 g	Klar urt (Boil 10,0 mins)	Fining	16	-
90,00 g	Orange Peel, Bitter (Boil 15,0 mins)	Spice	13	-
117,00 g	Almond, hole (Boil 15,0 mins)	Spice	12	-
170,00 g	Raisin (Boil 15,0 mins)	Spice	11	-
1,75 kg	Candi Sugar, Dark (541,8 EBC)	Sugar	7	8,1 %
1,13 kg	Muscovado, Light (100,0 EBC)	Sugar	8	5,2 %
6,0 pkg	SafBrew Ale (DCL/Fermentis #S-33) [23,66 ml]Yeast		21	-

Beer Profile

Est Original Gravity: 1,071 SG

Measured Original Gravity: 1,069 SG

Est Final Gravity: 1,013 SG

Measured Final Gravity: 1,013 SG

Estimated Alcohol by Vol: 7,6 %

Actual Alcohol by Vol: 7,4 %

Bitterness: 37,5 IBUs

Calories: 656,2 kcal/l

Est Color: 64,6 EBC

Mash Profile

Mash Name: Mæskeprogram

Total Grain Weight: 21,58 kg

Sparge Water: 41,28 l

Grain Temperature: 20,0 C

Sparge Temperature: 78,0 C

Tun Temperature: 73,0 C

Adjust Temp for Equipment: FALSE

Mash PH: 5,20

Mash Steps

Name	Description	Step Temperature	Step Time
Forsukring	Add 56,10 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 41,28 l water at 78,0 C

Mash Notes:

Carbonation and Storage

Carbonation Type: Keg

Volumes of CO2: 2,7

Pressure/Weight: 2,28 bar

Carbonation Used: Keg with 2,28 bar

Keg/Bottling Temperature: 22,0 C

Age for: 98,00 days

Fermentation: My Aging Profile

Storage Temperature: 5,0 C

Notes

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