

# Brewing Steps: 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

**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: 106,38 l					
Mash or Steep Grains					
<u>Mash Ingredients</u>					
Amt	Name	Type	#	% /IBU	
13,00 kg	Pilsner malt (DMG) (3,2 EBC)	Grain	1	60,2 %	
1,50 kg	Aroma 150 (150,0 EBC)	Grain	2	7,0 %	
1,50 kg	Carahell (Weyermann) (25,6 EBC)	Grain	3	7,0 %	
1,15 kg	Cara 120 (120,0 EBC)	Grain	4	5,3 %	
0,80 kg	Coffee 250 (250,0 EBC)	Grain	5	3,7 %	
0,75 kg	Barley, Flaked (3,3 EBC)	Grain	6	3,5 %	
<u>Mash Steps</u>					
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		
Fly sparge with 41,28 l water at 78,0 C					
Boil Wort					
Add water to achieve boil volume of 78,65 l					
Estimated pre-boil gravity is 1,072 SG					
<u>Boil Ingredients</u>					
Amt	Name	Type	#	% /IBU	
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 %	
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	
170,00 g	Raisin (Boil 15,0 mins)	Spice	11	-	
117,00 g	Almond, hole (Boil 15,0 mins)	Spice	12	-	
90,00 g	Orange Peel, Bitter (Boil 15,0 mins)	Spice	13	-	
10,00 g	Anise, Star (Boil 15,0 mins)	Spice	14	-	
6,00 g	Licorice, root (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	-
0,30 l	Rom, mørk (Boil 0,0 mins)	Flavor	19	-
7,50 kg	Flaskegas (kun for omkostningsberegning) (Boil 0,0 mins)	Other	20	-
Estimated Post Boil Vol: 73,13 l and Est Post Boil Gravity: 1,071 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	SafBrew Ale (DCL/Fermentis #S-33) [23,66 ml]	Yeast	21	-
Measure Actual Original Gravity _____ (Target: 1,071 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: 1,013 SG)				
Date Bottled/Kegged: 27-08-2011 - Carbonation: Keg with 2,28 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>				