

B074: Noël 2012

Dubbel

Type: All Grain

Batch Size (fermenter): 114,00 l

Boil Size: 126,68 l

Boil Time: 60 min

End of Boil Volume 121,68 l

Final Bottling Volume: 108,00 l

Fermentation: My Aging Profile

Taste Notes:

Date: 30-06-2012

Brewer: Erik Borg

Asst Brewer: Henning, Irene og Annette

Equipment: Eriks ny udstyr 108 l

Brewhouse Efficiency: 78,00 %

Est Mash Efficiency 80,4 %

Taste Rating(out of 50): 35,0

Ingredients

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Amt	Name	Type	#	%/IBU
20,00 kg	Pilsner (Fuglsang) (3,6 EBC)	Grain	1	60,8 %
2,30 kg	Aroma 150 (150,0 EBC)	Grain	2	7,0 %
2,30 kg	Carahell (Weyermann) (25,6 EBC)	Grain	3	7,0 %
1,75 kg	Caramunich II (Weyermann) (120,0 EBC)	Grain	4	5,3 %
1,30 kg	Barley, Flaked (3,3 EBC)	Grain	5	4,0 %
0,75 kg	Chocolate Malt Pale (Thomas Fawcett) (550,0 EBC)	Grain	6	2,3 %
0,49 kg	Coffee 250 (250,0 EBC)	Grain	7	1,5 %
2,50 kg	Candi Sugar, Dark (541,8 EBC)	Sugar	8	7,6 %
1,50 kg	Muscovado, Light (100,0 EBC)	Sugar	9	4,6 %
200,0 g	Hallertauer Northern Brewer [10,50 %] - Boil 60,0 min	Hop	10	35,8 IBUs
70,0 g	Hallertauer Hersbrucker [3,00 %] - Boil 15,0 min	Hop	11	1,8 IBUs
260,00 g	Raisin (Boil 15,0 mins)	Spice	12	-
200,00 g	Almond, hole (Boil 15,0 mins)	Spice	13	-
150,00 g	Orange Peel, Bitter (Boil 15,0 mins)	Spice	14	-
15,00 g	Anise, Star (Boil 15,0 mins)	Spice	15	-
10,00 g	Licorice, root (Boil 15,0 mins)	Spice	16	-
43,00 g	Klar urt (Boil 10,0 mins)	Fining	17	-
23,00 g	Servomyces Mix (Boil 10,0 mins)	Other	18	-
0,50 l	Rom, mørk (Boil 0,0 mins)	Flavor	19	-
11,40 kg	Flaskegas (kun for omkostningsberegning) (Boil 0,0 mins)	Other	20	-
4,0 pkg	SafBrew Ale (DCL/Fermentis #S-33) [24 ml]	Yeast	21	-

Beer Profile

Est Original Gravity: 1,071 SG

Est Final Gravity: 1,013 SG

Estimated Alcohol by Vol: 7,7 %

Bitterness: 37,6 IBUs

Est Color: 68,6 EBC

Measured Original Gravity: 1,067 SG

Measured Final Gravity: 1,023 SG

Actual Alcohol by Vol: 5,8 %

Calories: 649,7 kcal/l

Mash Profile

Mash Name: Mæskeprogram

Sparge Water: 74,72 l

Sparge Temperature: 78,0 C

Total Grain Weight: 32,89 kg

Grain Temperature: 20,0 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 80,89 l of water at 73,4 C	67,0 C	60 min
Udmæskning	Heat to 78,0 C over 15 min	78,0 C	10 min

Sparge Step: Fly sparge with 74,72 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

5 liters starter 1.040 og 4 x 11 gram gær.
Remove from inventory foretaget

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