

# Brewing Steps: B074: Noël 2012

## Dubbel

**Type:** All Grain

**Date:** 30-06-2012

**Batch Size (fermenter):** 114,00 l

**Brewer:** Erik Borg

**Boil Size:** 126,68 l

**Asst Brewer:** Henning, Irene og Annette

**Boil Time:** 60 min

**Equipment:** Eriks ny udstyr 108 l

**Final Bottling Volume:** 108,00 l

**Brewhouse Efficiency:** 78,00

**Fermentation:** My Aging Profile

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

### Taste Notes:

Prepare for Brewing				
	Create a yeast starter with 5,00 l of wort			
	Clean and Prepare Brewing Equipment			
	Total Water Needed: 155,61 l			
Mash or Steep Grains				
<u>Mash Ingredients</u>				
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 %
<u>Mash Steps</u>				
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	
	Fly sparge with 74,72 l water at 78,0 C			
Boil Wort				
	Add water to achieve boil volume of 126,68 l			
	Estimated pre-boil gravity is 1,066 SG			
<u>Boil Ingredients</u>				
Amt	Name	Type	#	%/IBU
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	-
Estimated Post Boil Vol: 121,68 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 114,00 l				
<b>Fermentation Ingredients</b>				
<b>Amt</b>	<b>Name</b>	<b>Type</b>	<b>#</b>	<b>%/IBU</b>
4,0 pkg	SafBrew Ale (DCL/Fermentis #S-33) [24 ml]	Yeast	21	-
Measure Actual Original Gravity _____ (Target: 1,071 SG)				
Measure Actual Batch Volume _____ (Target: 114,00 l)				
<b>Fermentation</b>				
30-06-2012 - Primary Fermentation (20,00 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: 20-07-2012 - Carbonation: Keg with 2,28 bar				
Age beer for 98,00 days at 5,0 C				
26-10-2012 - Drink and enjoy!				
<b>Notes</b>				
5 liters starter 1.040 og 4 x 11 gram gær. Remove from inventory foretaget				
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