

B075: X-mas 2012

Dubbel

Type: All Grain

Date: 20-07-2012

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

End of Boil Volume 121,68 l

Brewhouse Efficiency: 78,00 %

Final Bottling Volume: 108,00 l

Est Mash Efficiency 80,4 %

Fermentation: My Aging Profile

Taste Rating(out of 50): 35,0

Taste Notes:

Ingredients

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Amt	Name	Type	#	%/IBU
22,00 kg	Pilsner (Fuglsang) (3,6 EBC)	Grain	1	68,1 %
1,10 kg	Barley, Flaked (3,5 EBC)	Grain	2	3,4 %
1,10 kg	Caraamber (Weyermann) (70,9 EBC)	Grain	3	3,4 %
1,10 kg	Caraaroma (Weyermann) (350,0 EBC)	Grain	4	3,4 %
1,10 kg	Carahell (Weyermann) (25,6 EBC)	Grain	5	3,4 %
1,10 kg	Caramunich II (Weyermann) (120,0 EBC)	Grain	6	3,4 %
0,80 kg	Aroma 150 (150,0 EBC)	Grain	7	2,5 %
0,40 kg	Chocolate Malt Pale (Thomas Fawcett) (550,0 EBC)	Grain	8	1,2 %
2,00 kg	Muscovado, Dark (200,0 EBC)	Sugar	9	6,2 %
1,60 kg	Candi Sugar, Clear (1,0 EBC)	Sugar	10	5,0 %
170,0 g	Hallertauer Northern Brewer [10,50 %] - Boil 60,0 min	Hop	11	30,8 IBUs
170,0 g	Hallertauer Hersbrucker [3,00 %] - Boil 15,0 min	Hop	12	4,4 IBUs
75,00 g	Orange Peel, Bitter (Boil 15,0 mins)	Spice	13	-
34,00 g	Licorice, root (Boil 15,0 mins)	Spice	14	-
15,00 g	Anise, Star (Boil 15,0 mins)	Spice	15	-
4,00 g	Kardemomme (Boil 15,0 mins)	Spice	16	-
32,00 g	Klar urt (Boil 10,0 mins)	Fining	17	-
23,00 g	Servomyces Mix (Boil 10,0 mins)	Other	18	-
11,40 kg	Flaskegas (kun for omkostningsberegning) (Boil 0,0 mins)	Other	19	-
8,0 pkg	SafBrew Ale (DCL/Fermentis #S-33) [24 ml]	Yeast	20	-

Beer Profile

Est Original Gravity: 1,070 SG

Measured Original Gravity: 1,070 SG

Est Final Gravity: 1,013 SG

Measured Final Gravity: 1,013 SG

Estimated Alcohol by Vol: 7,5 %

Actual Alcohol by Vol: 7,5 %

Bitterness: 35,1 IBUs

Calories: 666,3 kcal/l

Est Color: 44,4 EBC

Mash Profile

Mash Name: Mæskeprogram

Total Grain Weight: 32,30 kg

Sparge Water: 75,06 l

Grain Temperature: 20,0 C

Sparge Temperature: 79,0 C

Tun Temperature: 74,0 C

Adjust Temp for Equipment: FALSE

Mash PH: 5,20

Mash Steps

Name	Description	Step Temperature	Step Time
Forsukring	Add 80,36 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 75,06 l water at 79,0 C

Mash Notes:

Carbonation and Storage

Carbonation Type: Keg

Volumes of CO2: 2,7

Pressure/Weight: 1,03 bar

Carbonation Used: Keg with 1,03 bar

Keg/Bottling Temperature: 5,0 C

Age for: 98,00 days

Fermentation: My Aging Profile

Storage Temperature: 3,0 C

Notes

Remove from Inventory foretaget

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