

Brewing Steps: 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

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 4,00 l of wort			
	Clean and Prepare Brewing Equipment			
	Total Water Needed: 155,42 l			
Mash or Steep Grains				
<u>Mash Ingredients</u>				
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 %
<u>Mash Steps</u>				
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	
	Fly sparge with 75,06 l water at 79,0 C			
Boil Wort				
	Add water to achieve boil volume of 126,68 l			
	Estimated pre-boil gravity is 1,065 SG			
<u>Boil Ingredients</u>				
Amt	Name	Type	#	%/IBU
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	-
Estimated Post Boil Vol: 121,68 l and Est Post Boil Gravity: 1,070 SG				
Cool and Prepare Fermentation				
Cool wort to fermentation temperature				
Transfer wort to fermenter				
Add water to achieve final volume of 114,00 l				
Fermentation Ingredients				
Amt	Name	Type	#	%/IBU
8,0 pkg	SafBrew Ale (DCL/Fermentis #S-33) [24 ml]	Yeast	20	-
Measure Actual Original Gravity _____ (Target: 1,070 SG)				
Measure Actual Batch Volume _____ (Target: 114,00 l)				
Fermentation				
20-07-2012 - Primary Fermentation (15,00 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: 04-08-2012 - Carbonation: Keg with 1,03 bar				
Age beer for 98,00 days at 3,0 C				
10-11-2012 - Drink and enjoy!				
Notes				
Remove from Inventory foretaget				
<i>Created with BeerSmith</i>				