

Brewing Steps: B085: Noël 2013

Dubbel

Type: All Grain

Date: 20-07-2013

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: 155,37 l			
Mash or Steep Grains				
<u>Mash Ingredients</u>				
Amt	Name	Type	#	%/IBU
20,00 kg	Pilsner (Fuglsang) (3,6 EBC)	Grain	1	61,3 %
2,30 kg	Caraaroma (Weyermann) (350,0 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	5,4 %
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 %
0,25 kg	Chocolate Rye (Weyermann) (650,0 EBC)	Grain	7	0,8 %
<u>Mash Steps</u>				
Name	Description	Step Temperature	Step Time	
Forsukring	Add 85,94 l of water at 71,8 C	66,0 C	60 min	
Udmæskning	Heat to 78,0 C over 15 min	78,0 C	10 min	
	Fly sparge with 69,43 l water at 78,0 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
2,50 kg	Candi Sugar, Dark (541,8 EBC)	Sugar	8	7,7 %
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	36,1 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: 1,070 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
1,0 pkg	SafBrew Ale (DCL/Fermentis #S-33, 94g) [24 ml]	Yeast	21	-
Measure Actual Original Gravity _____ (Target: 1,070 SG)				
Measure Actual Batch Volume _____ (Target: 114,00 l)				
Fermentation				
20-07-2013 - Primary Fermentation (21,00 days at 20,0 C ending at 20,0 C)				
Dry Hop and Prepare for Bottling/Kegging				
Measure Final Gravity: _____ (Estimate: 1,011 SG)				
Date Bottled/Kegged: 10-08-2013 - Carbonation: Keg with 2,28 bar				
Age beer for 98,00 days at 3,0 C				
16-11-2013 - Drink and enjoy!				
Notes				
Remove from inventory foretaget				
<i>Created with BeerSmith</i>				