

B093: Dubbel

Dubbel (18 A)

Type: All Grain
Batch Size: 114,00 l
Boil Size: 126,68 l
Boil Time: 60 min
End of Boil Vol: 121,68 l
Final Bottling Vol: 108,00 l
Fermentation: My Aging Profile

Date: 17 May 2014
Brewer: Erik Borg
Asst Brewer:
Equipment: Eriks ny udstyr 108 l
Efficiency: 78,00 %
Est Mash Efficiency: 80,4 %
Taste Rating: 35,0

**Taste Notes:**

Prepare for Brewing

- Clean and Prepare Brewing Equipment
- Total Water Needed: 157,13 l

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU
24,00 kg	Pilsner (Fuglsang) (3,6 EBC)	Grain	1	69,8 %
2,00 kg	Caraamber (Weyermann) (70,0 EBC)	Grain	2	5,8 %
1,60 kg	Caramunich III (Weyermann) (150,0 EBC)	Grain	3	4,7 %
1,40 kg	Caraaroma (Weyermann) (350,0 EBC)	Grain	4	4,1 %
1,00 kg	Barley, Flaked (3,5 EBC)	Grain	5	2,9 %
0,40 kg	Chocolate Malt Pale (Thomas Fawcett) (550,0 EBC)	Grain	6	1,2 %

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 91,21 l of water at 71,8 C	66,0 C	60 min
Mash Out	Heat to 77,0 C over 15 min	77,0 C	10 min

- Fly sparge with 65,92 l water at 78,0 C
- Add water to achieve boil volume of 126,68 l
- Estimated pre-boil gravity is 1,069 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU
4,00 kg	Candi Sugar, Clear (1,0 EBC)	Sugar	7	11,6 %
180,0 g	Hallertauer Northern Brewer [10,50 %] - Boil 60,0 min	Hop	8	31,3 IBUs
65,0 g	Hallertauer Hersbrucker [3,00 %] - Boil 15,0 min	Hop	9	1,6 IBUs
32,00 g	Klar urt (Boil 10,0 mins)	Fining	10	-
23,00 g	Servomyces Mix (Boil 10,0 mins)	Other	11	-
11,40 kg	Flaskegas (kun for omkostningsberegning) (Boil 0,0 mins)	Other	12	-

- Estimated Post Boil Vol: 121,68 l and Est Post Boil Gravity: 1,075 SG

Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 114,00 l

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU
1,0 pkg	SafBrew Ale (DCL/Fermentis #S-33, 94g) [24 ml]	Yeast	13	-

- Measure Actual Original Gravity _____ (Target: 1,075 SG)
- Measure Actual Batch Volume _____ (Target: 114,00 l)
- Add water if needed to achieve final volume of 114,00 l

Fermentation

- 17 May 2014 - Primary Fermentation (35,00 days at 20,0 C ending at 20,0 C)

Dry Hop and Bottle/Keg

- Measure Final Gravity: _____ (Estimate: 1,013 SG)

- Date Bottled/Kegged: 21 Jun 2014 - Carbonation: Keg with 0,83 bar
- Age beer for 70,00 days at 3,0 C
- 30 Aug 2014 - Drink and enjoy!

Notes

Remove from inventory foretaget

