

# B098: Noël 2014

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:** 07 Aug 2014  
**Brewer:** Erik Borg  
**Asst Brewer:** Henning, Irene og Annette  
**Equipment:** Eriks ny udstyr 108 l  
**Efficiency:** 78,00 %  
**Est Mash Efficiency:** 80,4 %  
**Taste Rating:** 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: 157,87 l

## Mash or Steep Grains

### Mash Ingredients

| Amt      | Name   | Type  | # | %/IBU  |
|----------|--|-------|---|--------|
| 22,00 kg | Pilsner (Fuglsang) (3,6 EBC)                     | Grain | 1 | 62,6 % |
| 2,30 kg  | Caraaroma (Weyermann) (350,0 EBC)                | Grain | 2 | 6,5 %  |
| 2,30 kg  | Carahell (Weyermann) (25,6 EBC)                  | Grain | 3 | 6,5 %  |
| 1,75 kg  | Caramunich II (Weyermann) (120,0 EBC)            | Grain | 4 | 5,0 %  |
| 1,30 kg  | Barley, Flaked (3,3 EBC)                         | Grain | 5 | 3,7 %  |
| 0,75 kg  | Chocolate Malt Pale (Thomas Fawcett) (550,0 EBC) | Grain | 6 | 2,1 %  |
| 0,75 kg  | Chocolate Rye (Weyermann) (650,0 EBC)            | Grain | 7 | 2,1 %  |

### Mash Steps

| Name     | Description                    | Step Temperature | Step Time |
|----------|--------------------------------|------------------|-----------|
| Mash In  | Add 85,66 l of water at 71,7 C | 66,0 C           | 60 min    |
| Mash Out | Heat to 77,0 C over 15 min     | 77,0 C           | 10 min    |

- Fly sparge with 72,22 l water at 77,0 C
- Add water to achieve boil volume of 126,68 l
- Estimated pre-boil gravity is 1,070 SG

### Boil Ingredients

| Amt      | Name   | Type   | #  | %/IBU     |
|----------|--|--------|----|-----------|
| 2,50 kg  | Candi Sugar, Dark (541,8 EBC)                            | Sugar  | 8  | 7,1 %     |
| 1,00 kg  | Muscovado, Light (100,0 EBC)                             | Sugar  | 9  | 2,8 %     |
| 0,50 kg  | Muscovado, Dark (200,0 EBC)                              | Sugar  | 10 | 1,4 %     |
| 180,0 g  | Hallertauer Northern Brewer [10,50 %] - Boil 60,0 min    | Hop    | 11 | 31,0 IBUs |
| 70,0 g   | Hallertauer, Northern Brewer [9,70 %] - Boil 60,0 min    | Hop    | 12 | 11,2 IBUs |
| 70,0 g   | Hallertauer Hersbrucker [1,60 %] - Boil 15,0 min         | Hop    | 13 | 0,9 IBUs  |
| 250,00 g | Raisin (Boil 15,0 mins)                                  | Spice  | 14 | -         |
| 200,00 g | Almond, hole (Boil 15,0 mins)                            | Spice  | 15 | -         |
| 150,00 g | Orange Peel, Bitter (Boil 15,0 mins)                     | Spice  | 16 | -         |
| 15,00 g  | Anise, Star (Boil 15,0 mins)                             | Spice  | 17 | -         |
| 10,00 g  | Licorice, root (Boil 15,0 mins)                          | Spice  | 18 | -         |
| 43,00 g  | Klar urt (Boil 10,0 mins)                                | Fining | 19 | -         |
| 23,00 g  | Servomyces Mix (Boil 10,0 mins)                          | Other  | 20 | -         |
| 0,50 l   | Rom, mørk (Boil 0,0 mins)                                | Flavor | 21 | -         |
| 11,40 kg | Flaskegas (kun for omkostningsberegning) (Boil 0,0 mins) | Other  | 22 | -         |

- Estimated Post Boil Vol: 121,68 l and Est Post Boil Gravity: 1,076 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 | 23 | -     |

- Measure Actual Original Gravity \_\_\_\_\_ (Target: 1,076 SG)

- Measure Actual Batch Volume \_\_\_\_\_ (Target: 114,00 l)
- Add water if needed to achieve final volume of 114,00 l

### Fermentation

- 07 Aug 2014 - Primary Fermentation (44,00 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: 20 Sep 2014 - Carbonation: Keg with 2,28 bar
- Age beer for 98,00 days at 3,0 C
- 27 Dec 2014 - Drink and enjoy!

### Notes

Remove from inventory foretaget