

# B099: Noël 2014

Dubbel (18 A)

**Type:** All Grain  
**Batch Size:** 114,00 l  
**Boil Size:** 123,60 l  
**Boil Time:** 60 min  
**End of Boil Vol:** 119,60 l  
**Final Bottling Vol:** 108,00 l  
**Fermentation:** My Aging Profile

**Date:** 15 Aug 2014  
**Brewer:** Erik Borg  
**Asst Brewer:** Henning, Irene og Annette  
**Equipment:** Eriks ny udstyr 108 l  
**Efficiency:** 78,00 %  
**Est Mash Efficiency:** 78,8 %  
**Taste Rating:** 35,0

**Taste Notes:**

## 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 %
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 %
250,0 g	Hallertauer, Northern Brewer [9,70 %] - Boil 60,0 min	Hop	11	40,3 IBUs
43,00 g	Klar urt (Boil 15,0 mins)	Fining	12	-
70,0 g	Hallertauer Hersbrucker [1,60 %] - Boil 15,0 min	Hop	13	0,9 IBUs
23,00 g	Servomyces Mix (Boil 15,0 mins)	Other	14	-
250,00 g	Raisin (Boil 15,0 mins)	Spice	15	-
200,00 g	Almond, hole (Boil 15,0 mins)	Spice	16	-
150,00 g	Orange Peel, Bitter (Boil 15,0 mins)	Spice	17	-
15,00 g	Anise, Star (Boil 15,0 mins)	Spice	18	-
10,00 g	Licorice, root (Boil 15,0 mins)	Spice	19	-
11,40 kg	Flaskegas (kun for omkostningsberegning) (Boil 0,0 mins)	Other	20	-
1,0 pkg	SafBrew Ale (DCL/Fermentis #S-33, 94g) [24 ml]	Yeast	21	-
0,50 l	Rom, mørk (Primary 0,0 mins)	Flavor	22	-

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1,076 SG  
**Est Final Gravity:** 1,013 SG  
**Estimated Alcohol by Vol:** 8,3 %  
**Bitterness:** 41,2 IBUs  
**Est Color:** 84,2 EBC

**Measured Original Gravity:** 1,073 SG  
**Measured Final Gravity:** 1,011 SG  
**Actual Alcohol by Vol:** 8,2 %  
**Calories:** 693,9 kcal/l

## Mash Profile

**Mash Name:** Single Infusion, Medium Body  
**Sparge Water:** 73,81 l  
**Sparge Temperature:** 77,0 C  
**Adjust Temp for Equipment:** FALSE

**Total Grain Weight:** 35,15 kg  
**Grain Temperature:** 25,0 C  
**Tun Temperature:** 72,0 C  
**Mash PH:** 5,20

## Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 80,99 l of water at 72,0 C	66,0 C	60 min
Mash Out	Heat to 77,0 C over 15 min	77,0 C	10 min

**Sparge:** Fly sparge with 73,81 l water at 77,0 C

**Mash Notes:** Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

## Carbonation and Storage

**Carbonation Type:** Keg  
**Pressure/Weight:** 2,28 bar  
**Keg/Bottling Temperature:** 22,0 C  
**Fermentation:** My Aging Profile

**Volumes of CO2:** 2,7  
**Carbonation Used:** Keg with 2,28 bar  
**Age for:** 98,00 days  
**Storage Temperature:** 3,0 C

## Notes

Remove from inventory foretaget.

Created with [BeerSmith](#)