

B101: 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: 20 Sep 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:**

Prepare for Brewing

- Create a yeast starter with 5,00 l of wort
- Clean and Prepare Brewing Equipment
- Total Water Needed: 154,80 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 %
0,77 kg	Barley, Flaked (3,3 EBC)	Grain	5	2,2 %
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 %
0,53 kg	Oats, Flaked (2,0 EBC)	Grain	8	1,5 %

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

- Fly sparge with 73,81 l water at 77,0 C
- Add water to achieve boil volume of 123,60 l
- Estimated pre-boil gravity is 1,071 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU
2,50 kg	Candi Sugar, Dark (541,8 EBC)	Sugar	9	7,1 %
1,00 kg	Muscovado, Light (100,0 EBC)	Sugar	10	2,8 %
0,50 kg	Muscovado, Dark (200,0 EBC)	Sugar	11	1,4 %
250,0 g	Hallertauer, Northern Brewer [9,70 %] - Boil 60,0 min	Hop	12	40,3 IBUs
43,00 g	Klar urt (Boil 15,0 mins)	Fining	13	-
70,0 g	Hallertauer Hersbrucker [1,60 %] - Boil 15,0 min	Hop	14	0,9 IBUs
23,00 g	Servomyces Mix (Boil 15,0 mins)	Other	15	-
250,00 g	Raisin (Boil 15,0 mins)	Spice	16	-
200,00 g	Almond, hole (Boil 15,0 mins)	Spice	17	-
150,00 g	Orange Peel, Bitter (Boil 15,0 mins)	Spice	18	-
15,00 g	Anise, Star (Boil 15,0 mins)	Spice	19	-
10,00 g	Licorice, root (Boil 15,0 mins)	Spice	20	-
11,40 kg	Flaskegas (kun for omkostningsberegning) (Boil 0,0 mins)	Other	21	-

- Estimated Post Boil Vol: 119,60 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	22	-

- 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

20 Sep 2014 - Primary Fermentation (21,00 days at 20,0 C ending at 20,0 C)

Primary Ingredients

Amt	Name	Type	#	%/IBU
0,50 l	Rom, mørk (Primary 0,0 mins)	Flavor	23	-

Dry Hop and Bottle/Keg

- Measure Final Gravity: _____ (Estimate: 1,013 SG)
- Date Bottled/Kegged: 11 Oct 2014 - Carbonation: Keg with 0,90 bar
- Age beer for 60,00 days at 3,0 C
- 10 Dec 2014 - Drink and enjoy!

Notes

Remove from inventory foretaget