

B103: 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: 11 Oct 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	Oats, Flaked (2,0 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	40,2 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: 8,4 %
Bitterness: 41,1 IBUs
Est Color: 84,1 EBC

Measured Original Gravity: 1,072 SG
Measured Final Gravity: 1,013 SG
Actual Alcohol by Vol: 7,8 %
Calories: 686,4 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: 0,90 bar
Keg/Bottling Temperature: 3,0 C
Fermentation: My Aging Profile

Volumes of CO2: 2,7
Carbonation Used: Keg with 0,90 bar
Age for: 60,00 days
Storage Temperature: 3,0 C

Notes

Remove from inventory foretaget

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