

B115: Noël 2015

Dubbel (18 A)

Type: All Grain

Batch Size: 118,00 l

Boil Size: 143,26 l

Boil Time: 90 min

End of Boil Vol: 123,76 l

Final Bottling Vol: 110,00 l

Fermentation: My Aging Profile

Date: 16 Aug 2015

Brewer: Erik Borg

Asst Brewer: Henning, Irene og Annette

Equipment: Eriks ny udstyr 108 l

Efficiency: 80,00 %

Est Mash Efficiency: 80,8 %

Taste Rating: 35,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
22,00 kg	Pilsnermalt 2RP (Castle Malting) (2,5 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	Rye, Flaked (3,9 EBC)	Grain	7	2,1 %
3,00 kg	Candi Sugar, Dark (541,8 EBC)	Sugar	8	8,5 %
1,00 kg	Cane (Beet) Sugar, Demerara (0,0 EBC)	Sugar	9	2,8 %
260,0 g	Hallertauer, Northern Brewer [9,20 %] - Boil 60,0 min	Hop	10	41,3 IBUs
70,0 g	Hallertauer Hersbrucker [1,60 %] - Boil 15,0 min	Hop	11	1,0 IBUs
300,00 g	Almond, hole (Boil 15,0 mins)	Spice	12	-
250,00 g	Raisin (Boil 15,0 mins)	Spice	13	-
150,00 g	Orange Peel, Bitter (Boil 15,0 mins)	Spice	14	-
80,00 g	Licorice, root (Boil 15,0 mins)	Spice	15	-
15,00 g	Anise, Star (Boil 15,0 mins)	Spice	16	-
6,00 g	Eurogel (Boil 10,0 mins)	Fining	17	-
24,00 g	Servomyces Mix (Boil 10,0 mins)	Other	18	-
11,00 kg	Flaskegas (kun for omkostningsberegning) (Boil 0,0 mins)	Other	19	-
1,2 pkg	Newcastle Dark Ale Yeast (71 g) (Mangrove Jack's #M03)	Yeast	20	-
0,60 l	Rom, mørk (Primary 0,0 mins)	Flavor	21	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,075 SG

Est Final Gravity: 1,016 SG

Estimated Alcohol by Vol: 7,9 %

Bitterness: 42,2 IBUs

Est Color: 75,2 EBC

Measured Original Gravity: 1,066 SG

Measured Final Gravity: 1,018 SG

Actual Alcohol by Vol: 6,3 %

Calories: 632,9 kcal/l

Mash Profile

Mash Name: Single Infusion, Medium Body

Sparge Water: 90,34 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 84,12 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

Sparge: Fly sparge with 90,34 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