

B116: 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:** 12 Sep 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:**

Prepare for Brewing

- Clean and Prepare Brewing Equipment
- Total Water Needed: 174,46 l

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU
13,20 kg	Pilsner (Fuglsang) (3,6 EBC)	Grain	1	37,5 %
8,80 kg	Pilsnermalt 2RP (Castle Malting) (2,5 EBC)	Grain	2	25,0 %
2,30 kg	Caraaroma (Weyermann) (350,0 EBC)	Grain	3	6,5 %
2,30 kg	Carahell (Weyermann) (25,6 EBC)	Grain	4	6,5 %
1,75 kg	Caramunich II (Weyermann) (120,0 EBC)	Grain	5	5,0 %
1,30 kg	Oats, Flaked (2,0 EBC)	Grain	6	3,7 %
0,75 kg	Chocolate Malt Pale (Thomas Fawcett) (550,0 EBC)	Grain	7	2,1 %
0,75 kg	Rye, Flaked (3,9 EBC)	Grain	8	2,1 %

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

- Fly sparge with 90,34 l water at 77,0 C
- Add water to achieve boil volume of 143,26 l
- Estimated pre-boil gravity is 1,062 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU
3,00 kg	Candi Sugar, Dark (541,8 EBC)	Sugar	9	8,5 %
1,00 kg	Candi Sugar, Clear (1,0 EBC)	Sugar	10	2,8 %
260,0 g	Hallertauer, Northern Brewer [9,20 %] - Boil 60,0 min	Hop	11	41,4 IBUs
70,0 g	Hallertauer Hersbrucker [1,60 %] - Boil 15,0 min	Hop	12	1,0 IBUs
300,00 g	Almond, hole (Boil 15,0 mins)	Spice	13	-
250,00 g	Raisin (Boil 15,0 mins)	Spice	14	-
150,00 g	Orange Peel, Bitter (Boil 15,0 mins)	Spice	15	-
80,00 g	Licorice, root (Boil 15,0 mins)	Spice	16	-
15,00 g	Anise, Star (Boil 15,0 mins)	Spice	17	-
6,00 g	Eurogel (Boil 10,0 mins)	Fining	18	-
24,00 g	Servomyces Mix (Boil 10,0 mins)	Other	19	-
11,00 kg	Flaskegas (kun for omkostningsberegning) (Boil 0,0 mins)	Other	20	-

- Estimated Post Boil Vol: 123,76 l and Est Post Boil Gravity: 1,075 SG

Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 118,00 l

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU
1,0 pkg	Newcastle Dark Ale Yeast (71 g) (Mangrove Jack's #M03)	Yeast	21	-

- Measure Actual Original Gravity _____ (Target: 1,075 SG)
- Measure Actual Batch Volume _____ (Target: 118,00 l)

- Add water if needed to achieve final volume of 118,00 l

Fermentation

- 12 Sep 2015 - Primary Fermentation (34,00 days at 20,0 C ending at 20,0 C)

Primary Ingredients

Amt	Name	Type	#	%/IBU
0,60 l	Rom, mørk (Primary 0,0 mins)	Flavor	22	-

Dry Hop and Bottle/Keg

- Measure Final Gravity: _____ (Estimate: 1,016 SG)
 Date Bottled/Kegged: 16 Oct 2015 - Carbonation: Keg with 0,90 bar
 Age beer for 60,00 days at 3,0 C
 15 Dec 2015 - Drink and enjoy!

Notes

Remove from inventory foretaget