

#002 Jul 2012

Dubbel (10 E)

Type: All Grain
Batch Size: 25.00 l
Boil Size: 30.00 l
Boil Time: 60 min
End of Boil Vol: 28.11 l
Final Bottling Vol: 24.00 l
Fermentation: Ale, Two Stage

Date: 05 Nov 2012
Brewer: Ulf Reese Næsborg
Asst Brewer:
Equipment: Mit setup
Efficiency: 80.00 %
Est Mash Efficiency: 83.7 %
Taste Rating: 30.0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
4.78 kg	Pilsner (2 Row) Bel (3.9 EBC)	Grain	1	70.1 %
0.96 kg	Pale Malt (2 Row) Bel (5.9 EBC)	Grain	2	14.0 %
0.18 kg	Caraamber (59.1 EBC)	Grain	3	2.7 %
0.11 kg	Caraaroma (256.1 EBC)	Grain	4	1.6 %
0.11 kg	Caramel Wheat Malt (90.6 EBC)	Grain	5	1.6 %
0.07 kg	Chocolate Malt (886.5 EBC)	Grain	6	1.1 %
0.61 kg	Brown Sugar, Dark (98.5 EBC)	Sugar	7	8.9 %
21.84 g	Cluster [7.30 %] - Boil 60.0 min	Hop	8	12.9 IBUs
54.60 g	Goldings, East Kent [5.60 %] - Boil 30.0 min	Hop	9	18.9 IBUs
10.90 g	Coriander Seed (Boil 15.0 mins)	Spice	10	-
1.09 Items	Anise, Star (Boil 15.0 mins)	Spice	11	-
16.38 g	Cluster [7.00 %] - Boil 5.0 min	Hop	12	1.8 IBUs
1.1 pkg	SafBrew Specialty Ale (DCL/Fermentis #T-58) [23.66 ml]	Yeast	13	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.070 SG
Est Final Gravity: 1.016 SG
Estimated Alcohol by Vol: 7.1 %
Bitterness: 33.6 IBUs
Est Color: 32.0 EBC

Measured Original Gravity: 1.065 SG
Measured Final Gravity: 1.015 SG
Actual Alcohol by Vol: 6.6 %
Calories: 618.9 kcal/l

Mash Profile

Mash Name: Temperature Mash, 2 Step, Full Body
Sparge Water: 20.01 l
Sparge Temperature: 75.6 C
Adjust Temp for Equipment: FALSE

Total Grain Weight: 6.82 kg
Grain Temperature: 22.2 C
Tun Temperature: 22.2 C
Mash PH: 5.20

Mash Steps

Name	Description	Step Temperature	Step Time
Protein Rest	Add 16.21 l of water at 59.8 C	55.0 C	30 min
Saccharification	Heat to 68.9 C over 15 min	68.9 C	60 min
Mash Out	Heat to 75.6 C over 10 min	75.6 C	10 min

Sparge: Fly sparge with 20.01 l water at 75.6 C

Mash Notes: Two step profile with a protein rest for mashes with unmodified grains or adjuncts. Temperature mash for use when mashing in a brew pot over a heat source such as the stove. Use heat to maintain desired temperature during the mash.

Carbonation and Storage

Carbonation Type: Bottle
Pressure/Weight: 141.17 g
Keg/Bottling Temperature: 21.1 C
Fermentation: Ale, Two Stage

Volumes of CO₂: 2.3
Carbonation Used: Bottle with 141.17 g Corn Sugar
Age for: 30.00 days
Storage Temperature: 18.3 C

Notes

En hyggelig juleøl krydret med muscovadosukker, koriander, stjerneanis, nelliker og lakrids.