

Landkrabben #39

Doppelbock

Type: All Grain

Batch Size (fermenter): 25,00 l

Boil Size: 30,04 l

Boil Time: 90 min

End of Boil Volume: 27,04 l

Final Bottling Volume: 24,50 l

Fermentation: Lager, Single Stage

Taste Notes:

Date: 08-09-2012

Brewer: Thomas Nørgaard

Asst Brewer:

Equipment: Brouwland gryde

Brewhouse Efficiency: 83,00 %

Est Mash Efficiency: 86,5 %

Taste Rating(out of 50): 30,0

Ingredients

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Amt	Name	Type	#	%/IBU
4,50 kg	DMG München (15,0 EBC)	Grain	1	53,3 %
2,50 kg	DMG Pilsner Malt (3,2 EBC)	Grain	2	29,6 %
0,75 kg	Lys Karamelmalt (125,0 EBC)	Grain	3	8,9 %
0,25 kg	Caramunich Malt (110,3 EBC)	Grain	4	3,0 %
0,20 kg	Wheat Malt, Bel (3,9 EBC)	Grain	5	2,4 %
0,25 kg	Brown Sugar, Dark (98,5 EBC)	Sugar	6	3,0 %
24,00 g	Styrian Golding [4,60 %] - Boil 60,0 min	Hop	7	8,1 IBUs
125,00 g	Saaz [3,10 %] - Boil 10,0 min	Hop	8	10,3 IBUs
1,0 pkg	German Bock Lager (White Labs #WLP833) [35,49 ml]	Yeast	9	-
1,32 tsp	Yeast Nutrient (Primary 3,0 days)	Other	10	-

Beer Profile

Est Original Gravity: 1,082 SG

Est Final Gravity: 1,022 SG

Estimated Alcohol by Vol: 8,1 %

Bitterness: 18,3 IBUs

Est Color: 34,5 EBC

Measured Original Gravity: 1,067 SG

Measured Final Gravity: 1,010 SG

Actual Alcohol by Vol: 7,5 %

Calories: 632,2 kcal/l

Mash Profile

Mash Name: Single Infusion, Full Body, Batch Sparge

Sparge Water: 17,12 l

Sparge Temperature: 75,6 C

Adjust Temp for Equipment: FALSE

Total Grain Weight: 8,45 kg

Grain Temperature: 22,2 C

Tun Temperature: 22,2 C

Mash PH: 5,20

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 22,13 l of water at 75,5 C	68,9 C	45 min

Sparge Step: Batch sparge with 2 steps (1,60l, 15,52l) of 75,6 C water

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: 12,54 PSI

Volumes of CO2: 2,3

Carbonation Used: Keg with 12,54 PSI

Keg/Bottling Temperature: 7,2 C

Age for: 30,00 days

Fermentation: Lager, Single Stage

Storage Temperature: 15,6 C

Notes

1 kg. pilsner malt skal røges.

Meget skuffende effektivitet: Batch Sparge? For kort recirkuleringsperiode? DMG Munic malten? Ingen PH Stabilisator?

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