

# #44 Landly PÅske 2013

*Doppelbock*

**Type:** All Grain

**Date:** 20-02-2013

**Batch Size (fermenter):** 19,00 l

**Brewer:** Thomas Nørgaard

**Boil Size:** 24,76 l

**Asst Brewer:**

**Boil Time:** 120 min

**Equipment:** Brouwland gryde

**End of Boil Volume** 19,76 l

**Brewhouse Efficiency:** 83,00 %

**Final Bottling Volume:** 19,00 l

**Est Mash Efficiency** 83,0 %

**Fermentation:** Lager, Single Stage

**Taste Rating(out of 50):** 30,0

**Taste Notes:**

## Ingredients

### Ingredients

Amt	Name	Type	#	%/IBU
2,50 kg	DMG Pilsner (4,0 EBC)	Grain	1	41,7 %
2,50 kg	Munich II (Weyermann) (16,7 EBC)	Grain	2	41,7 %
0,50 kg	DMG Lys Karamel (125,0 EBC)	Grain	3	8,3 %
0,25 kg	Aromatic Malt (51,2 EBC)	Grain	4	4,2 %
0,10 kg	Cara Hell (25,0 EBC)	Grain	5	1,7 %
0,15 kg	Treacle (197,0 EBC)	Extract	6	2,5 %
6,00 g	Agnus [12,50 %] - Boil 60,0 min	Hop	7	9,1 IBUs
1,00 tsp	Irish Moss (Boil 10,0 mins)	Fining	8	-
50,00 g	Hallertau Hersbrucker [3,80 %] - Boil 10,0 min	Hop	9	7,6 IBUs
30,00 g	Saaz [4,20 %] - Boil 5,0 min	Hop	10	3,0 IBUs
10,00 g	Coriander Seed Light (Boil 5,0 mins)	Spice	11	-
1,0 pkg	German Bock Lager (White Labs #WLP833) [35,49 ml]	Yeast	12	-
1,00 tsp	Yeast Nutrient (Primary 3,0 days)	Other	13	-
30,00 g	Cascade [7,00 %] - Dry Hop 5,0 Days	Hop	14	0,0 IBUs

## Beer Profile

**Est Original Gravity:** 1,079 SG

**Measured Original Gravity:** 1,074 SG

**Est Final Gravity:** 1,023 SG

**Measured Final Gravity:** 1,023 SG

**Estimated Alcohol by Vol:** 7,5 %

**Actual Alcohol by Vol:** 6,7 %

**Bitterness:** 19,7 IBUs

**Calories:** 720,2 kcal/l

**Est Color:** 34,0 EBC

## Mash Profile

**Mash Name:** Single Infusion, Full Body **Total Grain Weight:** 6,00 kg

**Sparge Water:** 9,26 l

**Grain Temperature:** 22,2 C

**Sparge Temperature:** 75,6 C

**Tun Temperature:** 22,2 C

**Adjust Temp for Equipment:** FALSE **Mash PH:** 5,40

### Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 16,26 l of water at 75,3 C	68,9 C	45 min
Mash Out	Add 6,10 l of water at 95,7 C	75,6 C	10 min

**Sparge Step:** Fly sparge with 9,26 l water at 75,6 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:** 12,54 PSI

**Keg/Bottling Temperature:** 7,2 C

**Fermentation:** Lager, Single Stage

**Volumes of CO2:** 2,3

**Carbonation Used:** Keg with 12,54 PSI

**Age for:** 17,00 days

**Storage Temperature:** 10,0 C

Notes

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