

#48 Vinterbryg 2013

Doppelbock

Type: All Grain

Date: 30-06-2013

Batch Size (fermenter): 20,00 l

Brewer: Thomas Nørgaard

Boil Size: 25,07 l

Asst Brewer:

Boil Time: 90 min

Equipment: Brouwland gryde

End of Boil Volume: 21,32 l

Brewhouse Efficiency: 83,00 %

Final Bottling Volume: 20,00 l

Est Mash Efficiency: 85,2 %

Fermentation: Lager, Single Stage

Taste Rating(out of 50): 30,0

Taste Notes:

Ingredients

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Amt	Name	Type	#	%/IBU
3,00 kg	DMG Pilsner (4,0 EBC)	Grain	1	38,9 %
2,80 kg	Munich II (Weyermann) (16,7 EBC)	Grain	2	36,3 %
0,50 kg	DMG Lys Karamel (125,0 EBC)	Grain	3	6,5 %
0,25 kg	Biscuit Malt (45,3 EBC)	Grain	4	3,2 %
0,25 kg	Special B Malt (354,6 EBC)	Grain	5	3,2 %
0,23 kg	Barley, Flaked (3,3 EBC)	Grain	6	3,0 %
0,20 kg	Oats, Flaked (2,0 EBC)	Grain	7	2,6 %
0,02 kg	DMG Mørk Karamel (700,0 EBC)	Grain	8	0,3 %
0,45 kg	Treacle (197,0 EBC)	Extract	9	5,8 %
15,00 g	Brewers Gold [5,90 %] - Boil 60,0 min	Hop	10	8,4 IBUs
2,00 Items	Anise, Star (Boil 30,0 mins)	Spice	11	-
125,00 g	Saaz [4,20 %] - Boil 5,0 min	Hop	12	10,0 IBUs
10,00 g	Orange Peel, Sweet (Boil 5,0 mins)	Spice	13	-
5,00 g	Orange Peel, Bitter (Boil 5,0 mins)	Spice	14	-
1,00 Items	Cinnamon Stick (Boil 5,0 mins)	Spice	15	-
1,0 pkg	German Bock Lager (White Labs #WLP833) [35,49 ml]	Yeast	16	-

Beer Profile

Est Original Gravity: 1,096 SG

Measured Original Gravity: 1,085 SG

Est Final Gravity: 1,027 SG

Measured Final Gravity: 1,010 SG

Estimated Alcohol by Vol: 9,2 %

Actual Alcohol by Vol: 10,0 %

Bitterness: 18,4 IBUs

Calories: 815,9 kcal/l

Est Color: 52,7 EBC

Mash Profile

Mash Name: Single Infusion, Full Body, No Mash Out

Total Grain Weight: 7,70 kg

Sparge Water: 13,41 l

Grain Temperature: 22,2 C

Sparge Temperature: 75,6 C

Tun Temperature: 22,2 C

Adjust Temp for Equipment: FALSE

Mash PH: 5,20

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 18,92 l of water at 75,7 C	68,9 C	45 min
Sparge Step:	Fly sparge with 13,41 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

Volumes of CO2: 2,3

Pressure/Weight: 12,54 PSI

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

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