

148 Wise old goat

Doppelbock (3 C)

Type: All Grain
Batch Size: 40,00 L
Boil Size: 44,67 L
Boil Time: 90 min
End of Boil Vol: 41,67 L
Final Bottling Vol: 38,50 L
Fermentation: Ale, Two Stage

Date: 20 Jul 2023
Brewer: MortenBryg
Asst Brewer:
Equipment: Brewster Beacon 70
 Mortenbryg forsÅg
Efficiency: 70,00 %
Est Mash Efficiency: 70,0 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
6,50 kg	Munich Malt (14,0 EBC)	Grain	1	51,0 %	4,24 L
4,80 kg	Pilsner (2 Row) UK (2,0 EBC)	Grain	2	37,6 %	3,13 L
1,00 kg	Caramunich III (Weyermann) (139,9 EBC)	Grain	3	7,8 %	0,65 L
0,40 kg	Carafa Special III (Weyermann) (925,9 EBC)	Grain	4	3,1 %	0,26 L
0,05 kg	Amber Malt (43,3 EBC)	Grain	5	0,4 %	0,03 L
100,00 g	Hallertauer Mittelfrueh [3,40 %] - Boil 60,0 min	Hop	6	19,4 IBUs	-
40,00 g	Hallertauer Mittelfrueh [3,40 %] - Boil 25,0 min	Hop	7	5,4 IBUs	-
1,00 Items	Protafloc (Boil 10,0 mins)	Fining	8	-	-
30,00 g	Hallertauer Mittelfrueh [3,70 %] - Boil 5,0 min	Hop	9	1,3 IBUs	-
5,0 pkg	Saflager Lager (DCL/Fermentis #WV-34/70) [50,28 ml]	Yeast	10	-	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,068 SG
Est Final Gravity: 1,010 SG
Estimated Alcohol by Vol: 7,7 %
Bitterness: 26,1 IBUs
Est Color: 51,4 EBC

Measured Original Gravity: 1,067 SG
Measured Final Gravity: 1,018 SG
Actual Alcohol by Vol: 6,5 %
Calories: 642,9 kcal/l

Mash Profile

Mash Name: 63 -68-72.
Sparge Water: 10,44 L
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: TRUE
Est Mash PH: 5,50
Measured Mash PH: 0,00

Total Grain Weight: 12,75 kg
Grain Temperature: 22,2 C
Tun Temperature: 22,2 C
Target Mash PH: 5,20
Mash Acid Addition: None
Sparge Acid Addition: None

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 48,00 L of water at 68,1 C	63,0 C	30 min
Mash Step	Add 0,00 L of water at 68,0 C	68,0 C	30 min
Mash Step	Add 0,00 L of water at 72,0 C	72,0 C	20 min
Mash out	Heat to 77,0 C over 4 min	77,0 C	20 min

Sparge: Fly sparge with 10,44 L water at 75,6 C

Mash Notes: Et sjus over Belgisk mash ifølge Beer and Brewing Magazine.

Carbonation and Storage

Carbonation Type: Bottle
Pressure/Weight: 206,06 g
Keg/Bottling Temperature: 21,1 C
Fermentation: Ale, Two Stage
Fermenter:

Volumes of CO2: 2,3
Carbonation Est: Bottle with 206,06 g
 Table Sugar
Carbonation (from Meas Vol): Bottle
 with 211,41 g Table Sugar

Age for: 30,00 days

Storage Temperature: 18,3 C

Notes

50% RO vand 29L Der må trækkes 3L fra begge bryg.

34/70:

Anbefalet gæringstemperatur: 9 - 15 grader Celcius (12 grader er bedst!)

Bundfældelseevne: Høj

Alkoholtolerance: Medium

5 pakker 34/70 = Genbrugt gær fra Gulf of Mexico ved "bare" at smide dobbetbock oven i gærkagen. Der er en lille risiko for infektion, til gengæld får vi næppe en mere aktiv gær, og der er meget af det. Når der er fuld skrue på gærring, kan vi dumpe noget bundfald nedefra for at minske risikoen for bismag.

ca. 5L tyk decortion

Sparge 12L

Ca. 41L 25 grader i 55L tank i Ferminator sat til 12 grader. Frse elementer på låget for at få temperaturen hurtigere ned.

21/7 kl. 15 tilsat 2L gær/trup fra bryg 145 ved 13 grader.

Stormgæring efter 4 timer.

5g sukker/liter

23 x 0,5L

1 x 19L

1 x 9L

= 39,5L

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