

65 Rasputin BeerBattle #5

Doppelbock (3 C)

Type: All Grain
Batch Size: 25,00 L
Boil Size: 31,40 L
Boil Time: 60 min
End of Boil Vol: 27,60 L
Final Bottling Vol: 23,00 L
Fermentation: My Aging Profile

Date: 27 Dec 2019
Brewer:
Asst Brewer:
Equipment: Danbrygger 43 bud
Efficiency: 70,00 %
Est Mash Efficiency: 74,2 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
14,00 ml	Lactic Acid (Mash)	Water Agent	1	-	-
0,05 kg	Rice Hulls (0,0 EBC)	Adjunct	2	0,5 %	0,05 L
5,60 kg	Munich I (Weyermann) (14,0 EBC)	Grain	3	58,6 %	3,65 L
2,70 kg	Pilsner Malt (3,0 EBC)	Grain	4	28,3 %	1,76 L
0,40 kg	Crystal Malt (120,2 EBC)	Grain	5	4,2 %	0,26 L
0,30 kg	Cara Munich I (100,5 EBC)	Grain	6	3,1 %	0,20 L
0,30 kg	Caraaroma (Weyermann) (350,7 EBC)	Grain	7	3,1 %	0,20 L
0,20 kg	Melanoidin Malt (69,0 EBC)	Grain	8	2,1 %	0,13 L
70,00 g	Hallertauer Mittelfruh [3,70 %] - Boil 60,0 min	Hop	9	20,9 IBUs	-
1,00 Items	Protafloc (Boil 10,0 mins)	Fining	10	-	-
1,0 pkg	Imperial L17 Harvest	Yeast	11	-	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,082 SG
Est Final Gravity: 1,018 SG
Estimated Alcohol by Vol: 8,6 %
Bitterness: 20,9 IBUs
Est Color: 40,2 EBC

Measured Original Gravity: 1,077 SG
Measured Final Gravity: 1,022 SG
Actual Alcohol by Vol: 7,4 %
Calories: 749,4 kcal/l

Mash Profile

Mash Name: Mash for Revival of the Bock
Sparge Water: 11,15 L
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: TRUE
Est Mash PH: 5,44
Measured Mash PH: 5,22

Total Grain Weight: 9,55 kg
Grain Temperature: 0,0 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
Protein Rest (10min, d...)	Add 30,81 L of water and heat to 52,0 C over 4 min	52,0 C	40 min
Forsukring (30min, der...)	Heat to 66,0 C over 4 min	66,0 C	55 min
Udmæskning	Heat to 78,0 C over 4 min	78,0 C	55 min

Sparge: Fly sparge with 11,15 L water at 75,6 C

Mash Notes:

Carbonation and Storage

Carbonation Type: Bottle
Pressure/Weight: 135,29 g
Keg/Bottling Temperature: 21,1 C
Fermentation: My Aging Profile
Fermenter:

Volumes of CO2: 2,3
Carbonation Est: Bottle with 135,29 g
 Corn Sugar
Carbonation (from Meas Vol): Bottle
 with 155,87 g Corn Sugar
Age for: 7,00 days

Storage Temperature: 18,3 C

Notes

50% RO vand 21L

Mørk Karamelmalt (600-800EBC) fra Danish Malting Group (DMG) er et problem at skaffe. Det er skiftet ud med dobbelt så meget Caraaroma EBC 350.

2,2L starter.

1. Decortion tykmæsk 7L udtages efter 10 minutter. 70 grader 15 minutter - koge 15 minutter.

2 Decortion urt 9L udtages start boil. Kogt i 2 gryder i 55 minutter.

Danbryggeren brændte på, inden 1. Decortion kom tilbage i bryggeren.

Sparge 14L.

Start boil 35L.

Ca. 26L + 2,2L starter i spand. (Meget fuld) Kom i gærskab ved 13 grader.

SG 19/1 2020 1022. Den var ikke færdig. 2/2 stadig 1022. Så den må være færdig.

205g sukker tilsat 27L = 7,6g/L

9L i fad

3L i 33cl flasker

14,5L i 50cl flasker

26,5L i alt.

Variant af Revival of the Bock <https://beercalc.org/?t=184974>

Created with *BeerSmith*