

ØLB Nr. 100 Løjm Faust Doppel

Doppelbock (5 C)

Type: All Grain
Batch Size: 150,00 L
Boil Size: 177,79 L
Boil Time: 90 min
End of Boil Vol: 159,79 L
Final Bottling Vol: 160,00 L
Fermentation: Lager, Single Stage

Date: 27 Oct 2018
Brewer: ØL bryghus
Asst Brewer:
Equipment: 275_Blichmann
BoilerMaker (300 l) 100%
Efficiency: 77,00 %
Est Mash Efficiency: 79,6 %
Taste Rating: 35,0



Taste Notes:

Prepare for Brewing

- Create a yeast starter with 20,00 L of wort (1917,21 g dry malt extract)
- Clean and Prepare Brewing Equipment
- Total Water Needed: 239,88 L
- Mash Water Acid: None

Water Prep

Amt	Name	Type	#	%/IBU	Volume
239,88 L	Øster Løgum Vand	Water	1	-	-
38,00 ml	Lactic Acid (Mash)	Water Agent	2	-	-
11,00 g	Salt (Mash)	Water Agent	3	-	-
6,00 g	Epsom Salt (MgSO4) (Mash)	Water Agent	4	-	-

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
25,00 kg	CHÂTEAU MUNICH (25,0 EBC)	Grain	5	42,3 %	16,30 L
17,50 kg	CHÂTEAU PILSEN 2RS (3,0 EBC)	Grain	6	29,6 %	11,41 L
10,00 kg	CHÂTEAU CARA RUBY® (50,0 EBC)	Grain	7	16,9 %	6,52 L
5,00 kg	CHÂTEAU CHIT BARLEY MALT FLAKES (4,9...	Grain	8	8,5 %	3,26 L
1,50 kg	CHÂTEAU SPECIAL B® (300,2 EBC)	Grain	9	2,5 %	0,98 L
70,00 g	Amylase Enzyme (Mash 90,0 mins)	Other	10	-	-
5,00 g	Salt (Sparge)	Water Agent	11	-	-
2,00 g	Epsom Salt (MgSO4) (Sparge)	Water Agent	12	-	-

Mash Steps

Name	Description	Step Temperature	Step Time
Protein Rest	Add 197,70 L of water at 53,4 C	50,0 C	35 min
Saccharification	Decoct 84,52 L of mash and boil it	67,8 C	45 min
Mash Out	Add 0,09 L of water and heat to 75,6 C over 10...	75,6 C	10 min

- Sparge Water Acid: 11,7 ml (0,8 tbsp) Lactic Acid (88%)
- Fly sparge with 42,09 L water at 75,6 C
- Add water to achieve boil volume of 177,79 L
- Estimated pre-boil gravity is 1,078 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
200,00 g	Perle [7,00 %] - Boil 60,0 min	Hop	13	15,1 IBUs	-
300,00 g	Hallertauer Hersbrucker [4,00 %] - Boil 30,0 min	Hop	14	9,9 IBUs	-
60,00 g	EuroGel 10 g / 250 liter (Boil 15,0 mins)	Fining	15	-	-
10,00 g	Yeast Nutrient (Boil 15,0 mins)	Other	16	-	-

- Estimated Post Boil Vol: 159,79 L and Est Post Boil Gravity: 1,090 SG

Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 150,00 L

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU	Volume
10,0 pkg	Bavarian Lager (Wyeast Labs #2206) [125,00 ml]	Yeast	17	-	-

- Measure Actual Original Gravity _____ (Target: 1,090 SG)
- Measure Actual Batch Volume _____ (Target: 150,00 L)

Fermentation

- 27 Oct 2018 - Primary Fermentation (14,00 days at 12,2 C ending at 12,2 C)

Dry Hop and Bottle/Keg

Dry Hop/Bottling Ingredients

Amt	Name	Type	#	%/IBU	Volume
12,00 g	Propylene glycol alginate (PGA) (Bottling 0,5 h...)	Other	18	-	-
0,10 kg	Maltodextrin [Bottling] (5,9 EBC)	Sugar	19	0,2 %	0,07 L

- Measure Final Gravity: _____ (Estimate: 1,023 SG)
- Date Bottled/Kegged: 10 Nov 2018 - Carbonation: Bottle with 914,78 g Table Sugar
- Age beer for 30,00 days at 15,6 C
- 10 Dec 2018 - Drink and enjoy!

Notes