

ØLB Nr. 59 Rye Julebryg 2014

Dubbel (10 E)

Type: All Grain
Batch Size: 175,00 l
Boil Size: 144,88 l
Boil Time: 90 min
End of Boil Vol: 134,38 l
Final Bottling Vol: 165,00 l
Fermentation: Ale, Single Stage

Date: 20 Sep 2014
Brewer: Øster Løgum Bryghus
Asst Brewer:
Equipment: 1 Blichmann BoilerMaker 55 Gallon (200 l) 100%
Efficiency: 77,00 %
Est Mash Efficiency: 78,8 %
Taste Rating: 48,0



Taste Notes: Julebryg nr 59 er identisk med julebryg nr 49 2013

Prepare for Brewing

- Clean and Prepare Brewing Equipment
- Total Water Needed: 245,94 l
- Mash Water Acid:
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Water Prep

Amt	Name	Type	#	%/IBU
0,00 l	Øster Løgum vand (Rødekro)	Water	1	-
35,00 ml	Lactic Acid (Mash 60,0 mins)	Water Agent	2	-

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU
21,00 kg	Fuglsang Pilsner (2 Row) DK (3,0 EBC)	Grain	3	41,4 %
15,00 kg	Fuglsang Munich Malt (14,0 EBC)	Grain	4	29,6 %
7,00 kg	Caramel Rye Malt (80,0 EBC)	Grain	5	13,8 %
3,00 kg	Chocolate Malt Fawcett (1000,0 EBC)	Grain	6	5,9 %
2,00 kg	Oats, Malted (2,0 EBC)	Grain	7	3,9 %

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 128,18 l of water at 74,3 C	66,7 C	60 min

- Sparge Water Acid:
- Batch sparge with 2 steps (Drain mash tun , 73,94l) of 75,6 C water
- Add water to achieve boil volume of 144,88 l
- Estimated pre-boil gravity is 1,084 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU
1,50 kg	Brown Sugar, Dark (98,5 EBC)	Sugar	8	3,0 %
1,20 kg	Maple Syrup (69,0 EBC)	Sugar	9	2,4 %
400,00 g	Perle 6 [6,00 %] - Boil 90,0 min	Hop	10	20,6 IBUs
200,00 g	Licorice Root (Lakridsrod) (Boil 60,0 mins)	Spice	11	-
2,31 tsp	Irish Moss (Boil 10,0 mins)	Fining	12	-
200,00 g	Saaz [3,10 %] - Boil 5,0 min	Hop	13	1,1 IBUs

- Estimated Post Boil Vol: 134,38 l and Est Post Boil Gravity: 1,068 SG

Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 175,00 l

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU
11,1 pkg	SafBrew Ale (DCL/Fermentis #S-33) [23,66 ml]	Yeast	14	-

- Measure Actual Original Gravity _____ (Target: 1,068 SG)
- Measure Actual Batch Volume _____ (Target: 175,00 l)
- Add water if needed to achieve final volume of 175,00 l

Fermentation

- 20 Sep 2014 - Primary Fermentation (14,00 days at 19,4 C ending at 19,4 C)

Dry Hop and Bottle/Keg

- Measure Final Gravity: _____ (Estimate: 1,015 SG)
- Date Bottled/Kegged: 04 Oct 2014 - Carbonation: Bottle with 943,37 g Table Sugar
- Age beer for 30,00 days at 18,3 C
- 03 Nov 2014 - Drink and enjoy!

Notes

Great Clone