

ØLB Nr. 68 Rye IPA 2015

Belgian Dubbel (18 B)

Type: All Grain
Batch Size: 220,00 l
Boil Size: 243,83 l
Boil Time: 90 min
End of Boil Vol: 233,33 l
Final Bottling Vol: 200,00 l
Fermentation: Ale, Single Stage

Date: 11 Jul 2015
Brewer: Øster Løgum Bryghus
Asst Brewer:
Equipment: 1a_Blichmann BoilerMaker 55 Gallon (230 l) 100%
Efficiency: 77,00 %
Est Mash Efficiency: 78,4 %
Taste Rating: 48,0



Taste Notes: This is as close as I can get, pretty much identical to CPA, taste and color are spot on. Specs for the beer are direct from coopers.

Prepare for Brewing

- Clean and Prepare Brewing Equipment
- Total Water Needed: 302,16 l
- Mash Water Acid:
-

Water Prep

| Amt | Name | Type | # | %/IBU |
|----------|-------------------------------------|-------------|---|-------|
| 50,00 g | Salt (Mash 60,0 mins) | Water Agent | 1 | - |
| 40,00 ml | Lactic Acid (Mash 60,0 mins) | Water Agent | 2 | - |
| 30,00 g | Epsom Salt (MgSO4) (Mash 60,0 mins) | Water Agent | 3 | - |

Mash or Steep Grains

Mash Ingredients

| Amt | Name | Type | # | %/IBU |
|----------|---------------------------------------|-------|---|--------|
| 20,25 kg | Fuglsang Pilsner (2 Row) DK (3,0 EBC) | Grain | 4 | 36,2 % |
| 20,00 kg | Fuglssang Munich Malt (14,0 EBC) | Grain | 5 | 35,7 % |
| 10,00 kg | Caramel Rye Malt (80,0 EBC) | Grain | 6 | 17,9 % |
| 3,00 kg | Caramel/Crystal Malt - 10L (19,7 EBC) | Grain | 7 | 5,4 % |
| 2,00 kg | Oats, Malted (2,0 EBC) | Grain | 8 | 3,6 % |

Mash Steps

| Name | Description | Step Temperature | Step Time |
|------------------|--|------------------|-----------|
| Protein Rest | Add 147,09 l of water at 54,6 C | 50,0 C | 30 min |
| Saccharification | Heat to 66,7 C over 15 min | 66,7 C | 45 min |
| Mash Out | Add 105,24 l of water and heat to 75,6 C over 10 min | 75,6 C | 10 min |

- Sparge Water Acid:
- Fly sparge with 49,83 l water at 75,6 C
- Add water to achieve boil volume of 243,83 l
- Estimated pre-boil gravity is 1,054 SG

Boil Ingredients

| Amt | Name | Type | # | %/IBU |
|----------|---|--------|----|-----------|
| 0,70 kg | Corn Syrup (2,0 EBC) | Sugar | 9 | 1,3 % |
| 500,00 g | Cascade [5,50 %] - Boil 60,0 min | Hop | 10 | 25,5 IBUs |
| 300,00 g | Licorice Root (Lakridsrod) (Boil 60,0 mins) | Spice | 11 | - |
| 100,00 g | Cascade [5,50 %] - Boil 15,0 min | Hop | 12 | 2,5 IBUs |
| 70,00 g | Irish Moss (Boil 10,0 mins) | Fining | 13 | - |

- Estimated Post Boil Vol: 233,33 l and Est Post Boil Gravity: 1,059 SG

Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 220,00 l

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

| Amt | Name | Type | # | %/IBU |
|----------|--|-------|----|-------|
| 14,0 pkg | SafBrew Ale (DCL/Fermentis #S-33) [23,66 ml] | Yeast | 14 | - |

- Measure Actual Original Gravity _____ (Target: 1,059 SG)
- Measure Actual Batch Volume _____ (Target: 220,00 l)
- Add water if needed to achieve final volume of 220,00 l

Fermentation

- 11 Jul 2015 - Primary Fermentation (14,00 days at 19,4 C ending at 19,4 C)

Dry Hop and Bottle/Keg

Dry Hop/Bottling Ingredients

| Amt | Name | Type | # | %/IBU |
|----------|-------------------------------------|------|----|----------|
| 200,00 g | Cascade [5,50 %] - Dry Hop 0,0 Days | Hop | 15 | 0,0 IBUs |

- Measure Final Gravity: _____ (Estimate: 1,014 SG)
- Date Bottled/Kegged: 25 Jul 2015 - Carbonation: Bottle with 1289,58 g Table Sugar
- Age beer for 30,00 days at 18,3 C
- 24 Aug 2015 - Drink and enjoy!

Notes

Great Clone