

ØLB Nr. 71 Rye Julebryg 2015

Dubbel (10 E)

Type: All Grain
Batch Size: 130,00 l
Boil Size: 150,08 l
Boil Time: 90 min
End of Boil Vol: 139,58 l
Final Bottling Vol: 125,00 l
Fermentation: Ale, Single Stage

Date: 03 Oct 2015
Brewer: Øster Løgum Bryghus
Asst Brewer:
Equipment: Blichmann BoilerMaker 55 Gallon (200 l) 65%
Efficiency: 78,00 %
Est Mash Efficiency: 80,4 %
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: 190,64 l
- Mash Water Acid:

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU
15,00 kg	Fuglsang Pilsner (2 Row) DK (3,0 EBC)	Grain	1	38,0 %
12,00 kg	Fuglsang Munich Malt (14,0 EBC)	Grain	2	30,4 %
6,00 kg	Caramel Rye Malt (80,0 EBC)	Grain	3	15,2 %
2,50 kg	Chocolate Malt Fawcett (1000,0 EBC)	Grain	4	6,3 %
2,00 kg	Oats, Malted (2,0 EBC)	Grain	5	5,1 %

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 100,80 l of water at 74,2 C	66,7 C	60 min

- Sparge Water Acid:
- Batch sparge with 2 steps (13,30l, 76,54l) of 75,6 C water
- Add water to achieve boil volume of 150,08 l
- Estimated pre-boil gravity is 1,064 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU
1,00 kg	Brown Sugar, Dark (98,5 EBC)	Sugar	6	2,5 %
1,00 kg	Maple Syrup (69,0 EBC)	Sugar	7	2,5 %
240,00 g	Cascade [5,50 %] - Boil 90,0 min	Hop	8	19,9 IBUs
150,00 g	Licorice Root (Lakridsrod) (Boil 60,0 mins)	Spice	9	-
32,50 g	Klar urt (Boil 15,0 mins)	Fining	10	-
121,30 g	Cascade [5,50 %] - Boil 5,0 min	Hop	11	1,9 IBUs

- Estimated Post Boil Vol: 139,58 l and Est Post Boil Gravity: 1,072 SG

Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 130,00 l

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU
10,0 pkg	SafBrew Ale (DCL/Fermentis #S-33) [23,66 ml]	Yeast	12	-

- Measure Actual Original Gravity _____ (Target: 1,072 SG)
- Measure Actual Batch Volume _____ (Target: 130,00 l)
- Add water if needed to achieve final volume of 130,00 l

Fermentation

- 03 Oct 2015 - Primary Fermentation (14,00 days at 19,4 C ending at 19,4 C)

Dry Hop and Bottle/Keg

- Measure Final Gravity: _____ (Estimate: 1,016 SG)
- Date Bottled/Kegged: 17 Oct 2015 - Carbonation: Bottle with 714,67 g Table Sugar
- Age beer for 30,00 days at 18,3 C
- 16 Nov 2015 - Drink and enjoy!

Notes

Great Clone