# #44 Landly Påske 2013

*Doppelbock*

***Type:*** All Grain
***Batch Size (fermenter):*** 19,00 l
***Boil Size:*** 24,76 l
***Boil Time:*** 120 min
***End of Boil Volume*** 19,76 l
***Final Bottling Volume:*** 19,00 l
***Fermentation:*** Lager, Single Stage
***Taste Notes:***

***Date:*** 20-02-2013
***Brewer:*** Thomas Nørgaard
***Asst Brewer:***
***Equipment:*** Brouwland gryde
***Brewhouse Efficiency:*** 83,00 %
***Est Mash Efficiency*** 83,0 %
***Taste Rating(out of 50):*** 30,0

## Ingredients

**Ingredients**

| Amt | Name | Type | # | %/IBU |
|---|---|---|---|---|
| 2,50 kg | DMG Pilsner (4,0 EBC) | Grain | 1 | 41,7 % |
| 2,50 kg | Munich II (Weyermann) (16,7 EBC) | Grain | 2 | 41,7 % |
| 0,50 kg | DMG Lys Karamel (125,0 EBC) | Grain | 3 | 8,3 % |
| 0,25 kg | Aromatic Malt (51,2 EBC) | Grain | 4 | 4,2 % |
| 0,10 kg | Cara Hell (25,0 EBC) | Grain | 5 | 1,7 % |
| 0,15 kg | Treacle (197,0 EBC) | Extract | 6 | 2,5 % |
| 6,00 g | Agnus [12,50 %] - Boil 60,0 min | Hop | 7 | 9,1 IBUs |
| 1,00 tsp | Irish Moss (Boil 10,0 mins) | Fining | 8 | - |
| 50,00 g | Hallertau Hersbrucker [3,80 %] - Boil 10,0 min | Hop | 9 | 7,6 IBUs |
| 30,00 g | Saaz [4,20 %] - Boil 5,0 min | Hop | 10 | 3,0 IBUs |
| 10,00 g | Coriander Seed Light (Boil 5,0 mins) | Spice | 11 | - |
| 1,0 pkg | German Bock Lager (White Labs #WLP833) [35,49 ml] | Yeast | 12 | - |
| 1,00 tsp | Yeast Nutrient (Primary 3,0 days) | Other | 13 | - |
| 30,00 g | Cascade [7,00 %] - Dry Hop 6,5 Days | Hop | 14 | 0,0 IBUs |

## Beer Profile

***Est Original Gravity:*** 1,079 SG
***Est Final Gravity:*** 1,023 SG
***Estimated Alcohol by Vol:*** 7,5 %
***Bitterness:*** 19,7 IBUs
***Est Color:*** 34,0 EBC

***Measured Original Gravity:*** 1,074 SG
***Measured Final Gravity:*** 1,023 SG
***Actual Alcohol by Vol:*** 6,7 %
***Calories:*** 720,2 kcal/l

## Mash Profile

***Mash Name:*** Single Infusion, Full Body
***Sparge Water:*** 9,26 l
***Sparge Temperature:*** 75,6 C
***Adjust Temp for Equipment:*** FALSE

***Total Grain Weight:*** 6,00 kg
***Grain Temperature:*** 22,2 C
***Tun Temperature:*** 22,2 C
***Mash PH:*** 5,40

**Mash Steps**

| Name | Description | Step Temperature | Step Time |
|---|---|---|---|
| Mash In | Add 16,26 l of water at 75,3 C | 68,9 C | 45 min |
| Mash Out | Add 6,10 l of water at 95,7 C | 75,6 C | 10 min |

***Sparge Step:*** Fly sparge with 9,26 l water at 75,6 C

***Mash Notes:*** Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

## Carbonation and Storage

***Carbonation Type:*** Keg
***Pressure/Weight:*** 12,54 PSI
***Keg/Bottling Temperature:*** 7,2 C
***Fermentation:*** Lager, Single Stage
***Volumes of CO2:*** 2,3
***Carbonation Used:*** Keg with 12,54 PSI
***Age for:*** 17,00 days
***Storage Temperature:*** 10,0 C

## Notes

*Created with BeerSmith*