

#12 - Elephant's Choice

Doppelbock (5 C)

Type: All Grain
Batch Size: 25,00 l
Boil Size: 31,55 l
Boil Time: 105 min
End of Boil Vol: 27,30 l
Final Bottling Vol: 25,00 l
Fermentation: Lager, Single Stage
Taste Notes:

Date: 23 Dec 2012
Brewer: Morten Gade Sørensen/Søren Rastrup
Asst Brewer:
Equipment: 25 ltr. Nimbus - RS270
Efficiency: 72,00 %
Est Mash Efficiency: 75,8 %
Taste Rating: 30,0



Ingredients

Amt	Name	Type	#	%/IBU
20,00 l	Rødekro Vandværk	Water	1	-
3000,00 g	Pale Malt (Weyermann) (6,5 EBC)	Grain	2	40,8 %
3000,00 g	Pilsner (Weyermann) (3,3 EBC)	Grain	3	40,8 %
850,00 g	Cara-Pils/Dextrine (3,9 EBC)	Grain	4	11,6 %
200,00 g	Caramunich I (Weyermann) (100,5 EBC)	Grain	5	2,7 %
100,00 g	Oats, Flaked (2,0 EBC)	Grain	6	1,4 %
200,00 g	Cane (Beet) Sugar (0,0 EBC)	Sugar	7	2,7 %
70,00 g	Goldings, East Kent [5,64 %] - Boil 60,0 min	Hop	8	32,8 IBUs
65,00 g	Goldings, East Kent [5,41 %] - Steep/Whirlpool 15,0 min	Hop	9	7,3 IBUs
1,0 pkg	American Lager Yeast (White Labs #WLP840) [35,49 ml]	Yeast	10	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,067 SG
Est Final Gravity: 1,014 SG
Estimated Alcohol by Vol: 7,0 %
Bitterness: 40,1 IBUs
Est Color: 12,8 EBC

Measured Original Gravity: 1,067 SG
Measured Final Gravity: 1,012 SG
Actual Alcohol by Vol: 7,3 %
Calories: 634,8 kcal/l

Mash Profile

Mash Name: Single Infusion, Full Body
Sparge Water: 12,59 l
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE

Total Grain Weight: 7350,00 g
Grain Temperature: 22,2 C
Tun Temperature: 22,2 C
Mash PH: 5,20

Mash Steps

Name	Description	Step Temperature	Step Time
Forsukringspause	Add 18,65 l of water at 68,9 C	63,0 C	90 min
Dextrinpause	Add 0,00 l of water at 75,0 C	75,0 C	15 min
Udmæskning	Add 7,46 l of water at 77,1 C	75,6 C	10 min

Sparge: Fly sparge with 12,59 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: Bottle
Pressure/Weight: 173,00 g
Keg/Bottling Temperature: 21,1 C
Fermentation: Lager, Single Stage

Volumes of CO2: 2,3
Carbonation Used: Bottle with 173,00 g Dextrose
Age for: 30,00 days
Storage Temperature: 15,6 C

Notes

###Remove from inventory udført###

Elephantklubbens 50 års jubilæumsøl "Jubilee Brew - Elephants Choice 1963 – 2013"

Brygdag: 23/03-2013

14.50 - Mæskning ved 63 grader i 90 min.

Genbrugt gær fra Bryg #9 - "67". Sat til gæring ved 10 grader.

26/3: Der er gang i gærlåsen (stille og roligt - som undergær vel altid er :).

26/4: Køleskab slukkes for langsomt at hæve temperaturen. Planen er at flytte spanden ind i stuetemperatur for diacetyl rest.

9/5: Karboneret med 142g dextrose i 400 ml vand til 21 L. Target CO2 volume = 2,3. Det blev til 60 flasker (hvoraf den ene blev smadret af sønnike under tapning :)

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