

HÅNDBRYG.DK BEER *Calc*

Detonator 50l

Style: Dubbelbock

Brewed by: Brian Hermansen

Statistics

Volume: 50 liters

OG: 1078

FG:

Alcohol: 7.7 % by vol.

Colour: 46 EBC

Bitterness: 30 IBU

Fermentables

Pale Malt 7 EBC 13368 grammes

Cara Pils 37 EBC 935 grammes

Munich Malt 20 EBC 2005 grammes

Cara Aroma 350 EBC 534 grammes

Chocolate Malt 401 grammes

Mash schedule: 51 degrees for 30 minutes, 65 degrees for 60 minutes, 72 degrees for 15 minutes. Og temp. hæves til 76

Hops

Northern Brewer 7.8% alpha 34 grammes 90 minutes

Hallertauer Tradition 3.5% alpha 48 grammes 90 minutes

Hallertauer Tradition 3.5% alpha 40 grammes 15 minutes

Fermentation

Yeast: 2308 Munich Lager

Comments:

Klaringsmiddel koges med det sidste 15 min.

Running on bagel : Connect from 80.196.2.113

Date is Tue Jan 24 20:29:40 CET 2006 -printer- Detonator 50l-printer-NO-