

Vlieteren Bier - Oaked Doppelbock - 9.7%

Doppelbock

Author: Vlieteren Bier

Type: All Grain

IBU : 20 (Tinseth)
 BU/GU : 0.23
 Colour : 40 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.053
 Original Gravity : 1.090
 Final Gravity : 1.016

Fermentables (2.1 kg)

878 g - Mash - Swaen Pilsner 1.8 EBC (41.8%)
 506 g - Mash - WhiteSwaen tarwemout 2.2 EBC (...
 266 g - Mash - Cara 120 45.5 EBC (12.7%)
 159 g - Boil - Bruine kandijsuiker 4.3 EBC (7...
 159 g - Boil - Kristalsuiker null EBC (7.6%)
 132 g - Mash - Chocolademout 340 EBC (6.3%)

Hops (7.2 g)

60 min - 4.8 g - Challenger - 8.2% (17 IBU)
 60 min - 2.4 g - Saaz - 3.4% (4 IBU)

Miscellaneous

Mash - 0.68 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.84 g - CaSO4
 Mash - 1.26 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.67 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.13 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 1.1 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 Mash - 0.84 ml - Melkzuur
 Secondary - 16.8 g - Eikenhoutsnippen, matig...

Yeast

0.5 pkg - Fermentis SafBrew Ale S-33

01 Brouwpunt 5L (60min) (rev 4)

Batch Size : 5.6 L
 Boil Size : 7.76 L
 Post-Boil Vol : 5.96 L

Mash Water : 5.35 L
 Sparge Water : 4.24 L
 Boil Time : 60 min
 Total Water : 9.59 L



40 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

Imported
 71 °C - Strike Temp
 65 °C - 20 min - Infusion
 73 °C - 60 min - Temperature
 78 °C - 15 min - uitmaischen

Fermentation Profile

Ale
 20 °C - 21 days - Primary

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
 Ca 21 Mg 14 Na 50 Cl 75 SO 50

SO/Cl ratio: 0.7
 Mash pH: 5.4
 Sparge pH: 6

Measurements

Mash pH:
 Boil Volume:
 Pre-Boil Gravity:
 Post-Boil Kettle Volume:
 Original Gravity:
 Fermenter Top-Up:
 Fermenter Volume:
 Final Gravity:
 Bottling Volume:

Recipe Notes

The oaked chips (French medium toasted) was added in a hop bag just after the primary fermentation. The amount was 3 gram/liter so in total 15 gram. I dropped it in a hopbag in the fermenter. It remained in the beer for 19 days.
 The oak chips are soaked in vodka for a few days to sanitized before dumping in the beer.