

#100 CentiniAle

Belgian Dark Strong Ale (18 E)

Type: All Grain
Batch Size: 20,00 l
Boil Size: 24,55 l
Boil Time: 90 min
End of Boil Vol: 20,80 l
Final Bottling Vol: 19,00 l
Fermentation: Ale, Single Stage

Date: 10 Jul 2016
Brewer: Thomas Nylander Nørgaard
Asst Brewer:
Equipment: Brouwland gryde
Efficiency: 83,00 %
Est Mash Efficiency: 83,0 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
2,40 kg	Optic Malt (5,2 EBC)	Grain	1	33,1 %
2,00 kg	DMG Pilsner (4,0 EBC)	Grain	2	27,6 %
0,60 kg	Abbey Malt (45,0 EBC)	Grain	3	8,3 %
0,25 kg	Biscuit Malt (45,3 EBC)	Grain	4	3,4 %
0,25 kg	Special B (Castle Malting) (300,0 EBC)	Grain	5	3,4 %
0,75 kg	Belgian Candi Sugar Syrup Dark 73% (250,0 EBC)	Extract	6	10,3 %
1,00 kg	Candi Sugar, Dark (541,8 EBC)	Sugar	7	13,8 %
7,00 g	Topaz [15,90 %] - Boil 60,0 min	Hop	8	10,1 IBUs
90,00 g	Hersbrucker [1,70 %] - Boil 20,0 min	Hop	9	8,4 IBUs
1,00 tsp	Irish Moss (Boil 10,0 mins)	Fining	10	-
50,00 g	Prima Donna [5,00 %] - Boil 5,0 min	Hop	11	4,5 IBUs
2,0 pkg	SafBrew Ale (DCL/Fermentis #S-33) [23,66 ml]	Yeast	12	-
1,00 tsp	Yeast Nutrient (Primary 3,0 days)	Other	13	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,094 SG
Est Final Gravity: 1,012 SG
Estimated Alcohol by Vol: 10,8 %
Bitterness: 23,0 IBUs
Est Color: 104,7 EBC

Measured Original Gravity: 1,090 SG
Measured Final Gravity: 1,010 SG
Actual Alcohol by Vol: 10,6 %
Calories: 868,4 kcal/l

Mash Profile

Mash Name: Single Infusion, Light Body
Sparge Water: 6,53 l
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE

Total Grain Weight: 7,25 kg
Grain Temperature: 22,2 C
Tun Temperature: 22,2 C
Mash PH: 5,20

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 16,34 l of water at 69,8 C	64,4 C	75 min
Mash Out	Add 9,18 l of water at 97,9 C	75,6 C	10 min

Sparge: Fly sparge with 6,53 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: Ale, Single Stage

Volumes of CO2: 2,3
Carbonation Used: Keg with 12,54 PSI
Age for: 30,00 days
Storage Temperature: 18,3 C

Notes

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