

#115 Kors i dunken

Belgian Dark Strong Ale (18 E)

Type: All Grain
Batch Size: 20,00 l
Boil Size: 23,33 l
Boil Time: 60 min
End of Boil Vol: 20,83 l
Final Bottling Vol: 19,00 l
Fermentation: Ale, Single Stage

Date: 16 Nov 2017
Brewer: Thomas Nylander
 Nørgaard
Asst Brewer:
Equipment: Brouwland gryde
Efficiency: 77,00 %
Est Mash Efficiency: 77,0 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
6,00 kg	DMG Pilsner (4,0 EBC)	Grain	1	60,3 %
2,00 kg	CHÂTEAU MUNICH (25,0 EBC)	Grain	2	20,1 %
0,50 kg	Special Roast (98,5 EBC)	Grain	3	5,0 %
0,50 kg	Wheat, Torrified (3,3 EBC)	Grain	4	5,0 %
0,20 kg	Abbey Malt (45,0 EBC)	Grain	5	2,0 %
0,75 kg	Kandijsiroop (1900,0 EBC)	Sugar	6	7,5 %
8,00 g	Topaz [15,90 %] - Boil 60,0 min	Hop	7	9,2 IBUs
1,00 tsp	Irish Moss (Boil 10,0 mins)	Fining	8	-
70,00 g	Brewers Gold [4,53 %] - Boil 10,0 min	Hop	9	8,4 IBUs
10,00 g	Saaz [3,10 %] - Boil 5,0 min	Hop	10	0,4 IBUs
2,0 pkg	SafBrew Ale (DCL/Fermentis #S-33) [23,66 ml]	Yeast	11	-
1,00 tsp	Yeast Nutrient (Primary 3,0 days)	Other	12	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,118 SG
Est Final Gravity: 1,028 SG
Estimated Alcohol by Vol: 12,1 %
Bitterness: 18,1 IBUs
Est Color: 157,0 EBC

Measured Original Gravity: 1,115 SG
Measured Final Gravity: 1,010 SG
Actual Alcohol by Vol: 14,1 %
Calories: 1140,6 kcal/l

Mash Profile

Mash Name: Temperature Mash, 1 Step, Full Body
Sparge Water: 11,55 l
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,58
Measured Mash PH: 5,20

Total Grain Weight: 9,95 kg
Grain Temperature: 22,2 C
Tun Temperature: 22,2 C
Target Mash PH: 5,20
Mash Acid Addition:
Sparge Acid Addition:

Mash Steps

Name	Description	Step Temperature	Step Time
Saccharification	Add 22,99 l of water at 76,0 C	68,9 C	40 min
Mash Out	Heat to 75,6 C over 10 min	75,6 C	10 min

Sparge: Fly sparge with 11,55 l water at 75,6 C

Mash Notes: Temperature mash for use when mashing in a brew pot over a heat source such as the stove. Use heat to maintain desired temperature during the mash.

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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