

#117 Vintage Ale 2018

Belgian Specialty Ale (16 E)

Type: All Grain
Batch Size: 21,00 l
Boil Size: 25,92 l
Boil Time: 60 min
End of Boil Vol: 22,92 l
Final Bottling Vol: 21,00 l
Fermentation: Ale, Single Stage

Date: 25 Jan 2018
Brewer: Thomas Nylander
 Nørgaard
Asst Brewer:
Equipment: Brouwland gryde
Efficiency: 80,00 %
Est Mash Efficiency: 83,8 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
6,00 kg	DMG Pilsner (4,0 EBC)	Grain	1	67,4 %
0,74 kg	Caramunich II (Weyermann) (124,1 EBC)	Grain	2	8,3 %
0,50 kg	Wheat, Torrified (3,3 EBC)	Grain	3	5,6 %
0,26 kg	Caraaroma (256,1 EBC)	Grain	4	2,9 %
1,40 kg	D-180 (478,8 EBC)	Sugar	5	15,7 %
8,00 g	Topaz [15,90 %] - Boil 60,0 min	Hop	6	9,6 IBUs
52,00 g	Brewers Gold [4,53 %] - Boil 15,0 min	Hop	7	8,8 IBUs
1,00 tsp	Irish Moss (Boil 10,0 mins)	Fining	8	-
25,00 g	Oak Chips, French, Medium Roast (Boil 5,0...	Flavor	9	-
30,00 g	Saaz [3,10 %] - Boil 5,0 min	Hop	10	1,4 IBUs
2,0 pkg	SafBrew Ale (DCL/Fermentis #S-33) [23,66 ml]	Yeast	11	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,102 SG
Est Final Gravity: 1,013 SG
Estimated Alcohol by Vol: 11,8 %
Bitterness: 19,8 IBUs
Est Color: 97,4 EBC

Measured Original Gravity: 1,107 SG
Measured Final Gravity: 1,010 SG
Actual Alcohol by Vol: 13,0 %
Calories: 1051,6 kcal/l

Mash Profile

Mash Name: Temperature Mash, 1 Step, Full Body
Sparge Water: 13,87 l
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,53
Measured Mash PH: 5,20

Total Grain Weight: 8,90 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 21,56 l of water at 70,7 C	65,0 C	40 min
Mash Out	Heat to 75,6 C over 10 min	75,6 C	10 min

Sparge: Fly sparge with 13,87 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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