

# #120 Abby Ale

Belgian Specialty Ale (16 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:** 05 Apr 2018  
**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
2,50 kg	DMG Pilsner (4,0 EBC)	Grain	1	45,5 %
1,00 kg	CHÂTEAU MUNICH (25,0 EBC)	Grain	2	18,2 %
0,60 kg	Abbey Malt (45,0 EBC)	Grain	3	10,9 %
0,30 kg	Biscuit Malt (45,3 EBC)	Grain	4	5,5 %
0,30 kg	Special B Malt (354,6 EBC)	Grain	5	5,5 %
0,54 kg	Kandijsiroop (1900,0 EBC)	Sugar	6	9,8 %
0,25 kg	Muscavado, Dark (98,0 EBC)	Sugar	7	4,6 %
6,00 g	Topaz [15,90 %] - Boil 60,0 min	Hop	8	9,9 IBUs
1,00 tsp	Irish Moss (Boil 10,0 mins)	Fining	9	-
60,00 g	Saaz [3,10 %] - Boil 5,0 min	Hop	10	3,8 IBUs
1,0 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:** 1,072 SG  
**Est Final Gravity:** 1,014 SG  
**Estimated Alcohol by Vol:** 7,7 %  
**Bitterness:** 13,7 IBUs  
**Est Color:** 133,6 EBC

**Measured Original Gravity:** 1,070 SG  
**Measured Final Gravity:** 1,030 SG  
**Actual Alcohol by Vol:** 5,3 %  
**Calories:** 689,3 kcal/l

## Mash Profile

**Mash Name:** Temperature Mash, 1 Step, Full Body  
**Sparge Water:** 15,78 l  
**Sparge Temperature:** 75,6 C  
**Adjust Temp for Equipment:** FALSE  
**Est Mash PH:** 5,35  
**Measured Mash PH:** 5,20

**Total Grain Weight:** 5,49 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 14,26 l of water at 74,7 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 15,78 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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