

#127 Vinter Quad

Belgian Dark Strong Ale (18 E)

Type: All Grain
Batch Size: 20,00 l
Boil Size: 22,83 l
Boil Time: 60 min
End of Boil Vol: 20,83 l
Final Bottling Vol: 18,80 l
Fermentation: Ale, Single Stage

Date: 11 Nov 2018
Brewer: Thomas Nylander
 Nørgaard
Asst Brewer:
Equipment: Brewster Beacon 30
Efficiency: 80,00 %
Est Mash Efficiency: 80,0 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
3,50 kg	DMG Pilsner (4,0 EBC)	Grain	1	43,0 %
2,30 kg	CHÂTEAU MUNICH (25,0 EBC)	Grain	2	28,2 %
0,50 kg	Special B Malt (354,6 EBC)	Grain	3	6,1 %
0,39 kg	Victory Malt (biscuit) (Briess) (55,2 EBC)	Grain	4	4,8 %
0,30 kg	Abbey Malt (45,0 EBC)	Grain	5	3,7 %
0,30 kg	Aromamalt (Castle Malting) (100,0 EBC)	Grain	6	3,7 %
0,10 kg	Smoked Malt (Weyermann) (3,9 EBC)	Grain	7	1,2 %
0,50 kg	Cassonade (900,0 EBC)	Sugar	8	6,1 %
8,00 g	Target [12,17 %] - Boil 60,0 min	Hop	9	8,3 IBUs
1,00 tsp	Irish Moss (Boil 10,0 mins)	Fining	10	-
50,00 g	Saaz [3,51 %] - Boil 10,0 min	Hop	11	5,4 IBUs
10,00 g	Chinook [13,00 %] - Boil 1,0 min	Hop	12	0,5 IBUs
1,0 pkg	SafBrew Ale (DCL/Fermentis #S-33) [23,66 ml]	Yeast	13	-
1,00 tsp	Yeast Nutrient (Primary 3,0 days)	Other	14	-
0,25 kg	Kandijsiroop (1900,0 EBC)	Sugar	15	3,1 %

Gravity, Alcohol Content and Color

Est Original Gravity: 1,100 SG
Est Final Gravity: 1,013 SG
Estimated Alcohol by Vol: 11,6 %
Bitterness: 14,2 IBUs
Est Color: 134,2 EBC

Measured Original Gravity: 1,094 SG
Measured Final Gravity: 1,010 SG
Actual Alcohol by Vol: 11,2 %
Calories: 910,8 kcal/l

Mash Profile

Mash Name: Temperature Mash, 2 Step, Full Body
Sparge Water: 10,95 l
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,32
Measured Mash PH: 5,20

Total Grain Weight: 8,14 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
Protein Rest	Add 20,49 l of water and heat to 64,0 C over 2 min	64,0 C	30 min
Saccharification	Add -0,00 l of water and heat to 71,0 C over 15 min	71,0 C	20 min

Mash Out	Heat to 76,0 C over 10 min	76,0 C	10 min
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Sparge: Fly sparge with 10,95 l water at 75,6 C

Mash Notes: Two step profile with a protein rest for mashes with unmodified grains or adjuncts. 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

Brewster program: 6

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