

# #143 Abbey Ale

Belgian Specialty Ale (16 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:** 03 Feb 2020  
**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
2,00 kg	DMG Pilsner (4,0 EBC)	Grain	1	36,4 %
2,00 kg	Munich II (Weyermann) (16,7 EBC)	Grain	2	36,4 %
0,50 kg	Abbey Malt (45,0 EBC)	Grain	3	9,1 %
0,50 kg	Special B Malt (354,6 EBC)	Grain	4	9,1 %
0,25 kg	Carared (39,4 EBC)	Grain	5	4,5 %
0,25 kg	Candi Sugar, Dark (541,8 EBC)	Sugar	6	4,5 %
6,00 g	Chinook [13,00 %] - Boil 60,0 min	Hop	7	8,4 IBUs
1,00 tsp	Irish Moss (Boil 10,0 mins)	Fining	8	-
60,00 g	Chinook [13,00 %] - Boil 5,0 min	Hop	9	16,7 IBUs
1,0 pkg	Safebrew Abbey Ale (DCL/Fermentis #BE-256)	Yeast	10	-
1,00 tsp	Yeast Nutrient (Primary 3,0 days)	Other	11	-

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1,066 SG  
**Est Final Gravity:** 1,009 SG  
**Estimated Alcohol by Vol:** 7,5 %  
**Bitterness:** 25,1 IBUs  
**Est Color:** 60,3 EBC

**Measured Original Gravity:** 1,075 SG  
**Measured Final Gravity:** 1,010 SG  
**Actual Alcohol by Vol:** 8,6 %  
**Calories:** 712,9 kcal/l

## Mash Profile

**Mash Name:** Temperature Mash, 1 Step, Medium Body  
**Sparge Water:** 14,40 l  
**Sparge Temperature:** 75,6 C  
**Adjust Temp for Equipment:** FALSE  
**Est Mash PH:** 5,28  
**Measured Mash PH:** 5,20

**Total Grain Weight:** 5,50 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 14,89 l of water at 72,6 C	66,7 C	60 min
Mash Out	Heat to 75,6 C over 10 min	75,6 C	10 min

**Sparge:** Fly sparge with 14,40 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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