

#145 Forårsquad

Belgian Dark Strong Ale (18 E)

Type: All Grain
Batch Size: 21,00 l
Boil Size: 31,92 l
Boil Time: 180 min
End of Boil Vol: 22,92 l
Final Bottling Vol: 21,00 l
Fermentation: Ale, Single Stage

Date: 22 Mar 2020
Brewer: Thomas Nylander
 Nørgaard
Asst Brewer:
Equipment: Brouwland
 gryde
Efficiency: 83,00 %
Est Mash Efficiency: 87,0



%

Taste Rating: 30,0

Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
5,00 kg	DMG Pilsner (4,0 EBC)	Grain	1	41,8 %
3,00 kg	Pale Malt (Weyermann) (6,5 EBC)	Grain	2	25,1 %
2,00 kg	Munich II (Weyermann) (16,7 EBC)	Grain	3	16,7 %
0,50 kg	Special B Malt (354,6 EBC)	Grain	4	4,2 %
0,50 kg	Wheat Malt, Pale (Weyermann) (3,9 EBC)	Grain	5	4,2 %
0,30 kg	Biscuit Malt (45,3 EBC)	Grain	6	2,5 %
0,20 kg	Caramunich Malt (110,3 EBC)	Grain	7	1,7 %
0,15 kg	Aromamalt (Castle Malting) (100,0 EBC)	Grain	8	1,3 %
0,30 kg	Kandijsiroop 1900 EBC (1900,0 EBC)	Sugar	9	2,5 %
10,00 g	Chinook [13,00 %] - Boil 60,0 min	Hop	10	8,8 IBUs
5,00 g	Chinook [13,00 %] - Boil 30,0 min	Hop	11	3,4 IBUs
50,00 g	Hersbrucker [2,80 %] - Boil 15,0 min	Hop	12	4,7 IBUs
45,00 g	Oak chips, Medium Roast, USA (Boil 5,0...	Flavor	13	-
10,00 g	Chinook [13,00 %] - Boil 5,0 min	Hop	14	1,7 IBUs
1,0 pkg	Safebrew Abbey Ale (DCL/Fermentis #B...	Yeast	15	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,143 SG

Est Final Gravity: 1,028 SG

Estimated Alcohol by Vol: 15,6 %

Bitterness: 18,5 IBUs

Est Color: 98,8 EBC

Measured Original Gravity:

1,045 SG

Measured Final Gravity: 1,010

SG

Actual Alcohol by Vol: 4,6 %

Calories: 417,6 kcal/l

Mash Profile

Mash Name: Temperature Mash,
1 Step, Full Body

Sparge Water: 13,20 l

Sparge Temperature: 75,6 C

Adjust Temp for Equipment:

FALSE

Total Grain Weight: 11,95 kg

Grain Temperature: 22,2 C

Tun Temperature: 22,2 C

Target Mash PH: 5,20

Mash Acid Addition:

Sparge Acid Addition:

Est Mash PH: 5,50**Measured Mash PH:** 5,20

Mash Steps

Name	Description	Step Temperature	Step Time
Saccharification	Add 31,38 l of water at 75,5 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 13,20 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**Fermenter:****Storage Temperature:** 18,3 C**Volumes of CO2:** 2,3**Carbonation Est:** Keg with 12,54 PSI**Carbonation (from Meas Vol):**

Keg with 12,54 PSI

Age for: 30,00 days

Notes

efter 2 timers kogning var og 1130 22,4L

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