

HÅNDBRYG.DK

BEERCalc**Landly Belgian Dark Ale #31**

Style: Mørk stærk belgisk ale

Brewer: Thomas Nørgaard

Statistics

Volume: 19 liters
OG: 1080
FG:
Alcohol: 7.9 % by vol.
Colour: 42 EBC (Brown)
Bitterness: 33 IBU
BU/GU: 0.41

Fermentables

Pilsner Malt 3 EBC 6000 grammes
Biscuit Malt 50 EBC 240 grammes
Amber Malt 480 grammes
Special B 230 EBC 160 grammes
Dark Brown Sugar 348 grammes
Roasted Barley 69 grammes
Cara-hell 25 EBC 400 grammes
Flaked Oats 236 grammes

Mash schedule: 68 degrees for 90 minutes + 75 degrees for 15 minutes.

Hops

Hersbrucker 5.3% alpha 30 grammes 90 minutes
Hallertauer Mittelfruh 4.3% alpha 29 grammes 15 minutes

Fermentation

Yeast: Safale S-04
Fermented at 17 degrees C for 14 days.
Fermented at 17 degrees C for 6 days.
Lagered at degrees C for 600 days.

Comments:

5g kanel
2.5 g neliker
4g koriander
10g lakridsrod (knust)
15g moss
10g gærnærring.
brygdag
13.11.11
OG:
1078 ved 17 grader