

Belgisk Chokolade #34

Belgian Specialty Ale

Type: All Grain

Batch Size (fermenter): 20,00 l

Boil Size: 24,34 l

Boil Time: 60 min

End of Boil Volume 21,84 l

Final Bottling Volume: 19,00 l

Fermentation: Ale, Single Stage

Taste Notes:

Date: 25-02-2012

Brewer: Thomas Nørgaard

Asst Brewer:

Equipment: My Equipment

Brewhouse Efficiency: 80,00 %

Est Mash Efficiency 84,1 %

Taste Rating(out of 50): 30,0

Ingredients

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Amt	Name	Type	#	%/IBU
4,50 kg	DMG Pilsner Malt (3,2 EBC)	Grain	1	68,7 %
0,30 kg	Special B Malt (354,6 EBC)	Grain	5	4,6 %
0,30 kg	Biscuit Malt (45,3 EBC)	Grain	4	4,6 %
0,50 kg	Munich Malt (17,7 EBC)	Grain	3	7,6 %
0,15 kg	Candi Sugar, Dark (541,8 EBC)	Sugar	7	2,3 %
20,00 g	Perle [6,76 %] - Boil 60,0 min	Hop	8	13,1 IBUs
25,00 g	Goldings, East Kent [7,04 %] - Boil 10,0 min	Hop	10	6,1 IBUs
1,0 pkg	Abbey Ale (White Labs #WLP530) [35,49 ml]	Yeast	11	-
30,00 g	Criollo Beans - Whole (Boil 20,0 mins)	Flavor	9	-
0,20 kg	Barley, Flaked (3,3 EBC)	Grain	6	3,1 %
0,60 kg	Lys Karamelmalt (125,0 EBC)	Grain	2	9,2 %
2,20 g	Yeast Nutrient (Primary 3,0 days)	Other	12	-

Beer Profile

Est Original Gravity: 1,076 SG

Est Final Gravity: 1,014 SG

Estimated Alcohol by Vol: 8,1 %

Bitterness: 19,2 IBUs

Est Color: 49,1 EBC

Measured Original Gravity: 1,066 SG

Measured Final Gravity: 1,010 SG

Actual Alcohol by Vol: 7,4 %

Calories: 622,2 kcal/l

Mash Profile

Mash Name: Single Infusion, Full Body, No Mash Out

Sparge Water: 14,11 l

Sparge Temperature: 78,0 C

Adjust Temp for Equipment: TRUE

Total Grain Weight: 6,55 kg

Grain Temperature: 22,2 C

Tun Temperature: 22,2 C

Mash PH: 5,20

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 17,94 l of water at 74,4 C	67,0 C	90 min

Sparge Step: Fly sparge with 14,11 l water at 78,0 C

Mash Notes: Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

Carbonation and Storage

Carbonation Type: Keg

Volumes of CO2: 2,8

Pressure/Weight: 126,80 KPA
Keg/Bottling Temperature: 7,2 C
Fermentation: Ale, Single Stage

Carbonation Used: Keg with 126,80 KPA
Age for: 300,00 days
Storage Temperature: 10,0 C

Notes

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