

Den glade munk #40

Belgian Dark Strong Ale

Type: All Grain

Date: 21-10-2012

Batch Size (fermenter): 20,00 l

Brewer: Thomas Nørgaard

Boil Size: 24,84 l

Asst Brewer:

Boil Time: 90 min

Equipment: Brouwland gryde

End of Boil Volume 21,84 l

Brewhouse Efficiency: 80,00 %

Final Bottling Volume: 20,00 l

Est Mash Efficiency 84,3 %

Fermentation: Ale, Single Stage

Taste Rating(out of 50): 30,0

Taste Notes:

Ingredients

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Amt	Name	Type	#	%/IBU
1,00 tbsp	PH 5.2 Stabilizer (Mash 60,0 mins)	Water Agent	1	-
5,40 kg	DMG Pilsner (4,0 EBC)	Grain	2	65,8 %
1,00 kg	DMG Lys Karamel (125,0 EBC)	Grain	3	12,2 %
0,75 kg	DMG München (15,0 EBC)	Grain	4	9,1 %
0,40 kg	Special B Malt (354,6 EBC)	Grain	5	4,9 %
0,10 kg	DMG Mørk Karamel (700,0 EBC)	Grain	6	1,2 %
0,06 kg	Chocolate Malt (886,5 EBC)	Grain	7	0,7 %
0,50 kg	Candi Sugar, Dark (541,8 EBC)	Sugar	8	6,1 %
32,00 g	H. Brewers Gold [6,50 %] - Boil 60,0 min	Hop	9	17,2 IBUs
30,00 g	East Kent Goldings [7,04 %] - Boil 15,0 min	Hop	10	8,7 IBUs
0,10 g	Irish Moss (Boil 10,0 mins)	Fining	11	-
5,00 g	Grains of paradise (Boil 10,0 mins)	Spice	12	-
45,00 g	Saaz [3,10 %] - Boil 5,0 min	Hop	13	2,3 IBUs
10,00 g	Coriander Seed Light (Boil 5,0 mins)	Spice	14	-
1,0 pkg	Westmalle flaskegær (Landly #)	Yeast	15	-
2,00 tsp	Yeast Nutrient (Primary 3,0 days)	Other	16	-

Beer Profile

Est Original Gravity: 1,096 SG

Measured Original Gravity: 1,092 SG

Est Final Gravity: 1,024 SG

Measured Final Gravity: 1,010 SG

Estimated Alcohol by Vol: 9,5 %

Actual Alcohol by Vol: 10,9 %

Bitterness: 28,2 IBUs

Calories: 889,6 kcal/l

Est Color: 87,1 EBC

Mash Profile

Mash Name: Temperature Mash, 2 Step, Full Body

Total Grain Weight: 8,21 kg

Sparge Water: 12,45 l

Grain Temperature: 22,2 C

Sparge Temperature: 75,6 C

Tun Temperature: 22,2 C

Adjust Temp for Equipment: TRUE

Mash PH: 5,40

Mash Steps

Name	Description	Step Temperature	Step Time
Protein Rest	Add 22,11 l of water at 55,7 C	50,0 C	30 min
Saccharification	Heat to 68,9 C over 15 min	68,9 C	30 min
Mash Out	Heat to 75,6 C over 10 min	75,6 C	10 min

Sparge Step: Fly sparge with 12,45 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

Volumes of CO2: 2,3

Pressure/Weight: 12,54 PSI

Carbonation Used: Keg with 12,54 PSI

Keg/Bottling Temperature: 7,2 C

Age for: 90,00 days

Fermentation: Ale, Single Stage

Storage Temperature: 18,3 C

Notes

Er ment som en øl der skal minde lidt om Rochefort 10.

Efterfølgende re-mæskede jeg malten og fik 15L på 1020.

Kogte det med 100G kandis, 1 lakridsstang.

Humle:

Egen avl. 15g. bitter- og 25g. aroma (15 min)

Pitchede en S-33

OG 1035, 12L.

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