

# #53 Efterårsbryg 2013

*Belgian Dark Strong Ale*

**Type:** All Grain

**Date:** 14-08-2013

**Batch Size (fermenter):** 21,00 l

**Brewer:** Thomas Nørgaard

**Boil Size:** 24,34 l

**Asst Brewer:**

**Boil Time:** 60 min

**Equipment:** Brouwland gryde

**End of Boil Volume:** 21,84 l

**Brewhouse Efficiency:** 83,00 %

**Final Bottling Volume:** 21,00 l

**Est Mash Efficiency:** 83,0 %

**Fermentation:** Ale, Single Stage

**Taste Rating(out of 50):** 30,0

**Taste Notes:**

## Ingredients

### Ingredients

Amt	Name	Type	#	%/IBU
5,13 kg	Pale Malt (2 Row) UK (5,9 EBC)	Grain	1	61,4 %
2,00 kg	DMG München (15,0 EBC)	Grain	2	23,9 %
0,50 kg	Cara Hell (25,0 EBC)	Grain	3	6,0 %
0,35 kg	Biscuit Malt (45,3 EBC)	Grain	4	4,2 %
0,20 kg	Caraaroma (256,1 EBC)	Grain	5	2,4 %
0,05 kg	Chocolate Malt (886,5 EBC)	Grain	6	0,6 %
0,01 kg	Roasted Barley (591,0 EBC)	Grain	7	0,2 %
0,11 kg	Maple Syrup (69,0 EBC)	Sugar	8	1,3 %
15,00 g	Brewers GOLD [5,90 %] - Boil 60,0 min	Hop	9	7,8 IBUs
1,50 Items	Anise, Star (Boil 30,0 mins)	Spice	10	-
100,00 g	Zladek [8,00 %] - Boil 5,0 min	Hop	11	14,1 IBUs
1,0 pkg	Belgian Style Ale Yeast Blend (White Labs #WLP575) [35,49 ml]	Yeast	12	-

## Beer Profile

**Est Original Gravity:** 1,098 SG

**Measured Original Gravity:** 1,091 SG

**Est Final Gravity:** 1,023 SG

**Measured Final Gravity:** 1,010 SG

**Estimated Alcohol by Vol:** 9,9 %

**Actual Alcohol by Vol:** 10,8 %

**Bitterness:** 22,0 IBUs

**Calories:** 879,0 kcal/l

**Est Color:** 37,1 EBC

## Mash Profile

**Mash Name:** Single Infusion, Full Body **Total Grain Weight:** 8,35 kg

**Sparge Water:** 2,50 l

**Grain Temperature:** 22,2 C

**Sparge Temperature:** 75,6 C

**Tun Temperature:** 22,2 C

**Adjust Temp for Equipment:** FALSE **Mash PH:** 5,20

### Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 23,50 l of water at 75,1 C	68,9 C	45 min
Mash Out	Add 8,60 l of water at 96,2 C	75,6 C	10 min

**Sparge Step:** Fly sparge with 2,50 l water at 75,6 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:** 2,3

**Pressure/Weight:** 12,54 PSI

**Keg/Bottling Temperature:** 7,2 C

**Fermentation:** Ale, Single Stage

**Carbonation Used:** Keg with 12,54 PSI

**Age for:** 30,00 days

**Storage Temperature:** 18,3 C

Notes

Created with [BeerSmith](#)