

#58 Landly Klosterbryg 2

Belgian Dark Strong Ale (18 E)

Type: All Grain
Batch Size: 21,00 l
Boil Size: 24,97 l
Boil Time: 75 min
End of Boil Vol: 21,84 l
Final Bottling Vol: 21,00 l
Fermentation: Ale, Single Stage

Date: 22 Dec 2013
Brewer: Thomas Nørgaard
Asst Brewer: Lars Børgesen
Equipment: Brouwland gryde
Efficiency: 83,00 %
Est Mash Efficiency: 83,0 %
Taste Rating: 30,0

**Taste Notes:**

Ingredients

Amt	Name	Type	#	%/IBU
4,00 kg	DMG Pilsner (4,0 EBC)	Grain	1	54,8 %
1,40 kg	DMG München (15,0 EBC)	Grain	2	19,2 %
0,60 kg	Munich Malt (17,7 EBC)	Grain	3	8,2 %
0,30 kg	Wheat, Torrified (3,3 EBC)	Grain	4	4,1 %
1,00 kg	Belgian Candi Sugar Syrup Dark 73% (250,0 EBC)	Extract	5	13,7 %
12,00 g	Marynka [8,06 %] - Boil 60,0 min	Hop	6	8,7 IBUs
1,00 tsp	Irish Moss (Boil 10,0 mins)	Fining	7	-
112,30 g	Prima Donna 2013 [5,00 %] - Boil 5,0 min	Hop	8	10,0 IBUs
1,0 pkg	Belgian Style Ale Yeast Blend (White Labs #WLP575) [35,49 ml]	Yeast	9	-
1,00 tsp	Yeast Nutrient (Primary 3,0 days)	Other	10	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,086 SG
Est Final Gravity: 1,020 SG
Estimated Alcohol by Vol: 8,7 %
Bitterness: 18,7 IBUs
Est Color: 48,9 EBC

Measured Original Gravity: 1,081 SG
Measured Final Gravity: 1,001 SG
Actual Alcohol by Vol: 10,6 %
Calories: 762,5 kcal/l

Mash Profile

Mash Name: Decoction Mash, Single
Sparge Water: 4,99 l
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE

Total Grain Weight: 7,30 kg
Grain Temperature: 22,2 C
Tun Temperature: 22,2 C
Mash PH: 5,70

Mash Steps

Name	Description	Step Temperature	Step Time
Protein Rest	Add 28,29 l of water at 52,4 C	50,0 C	35 min
Saccharification	Decoct 11,52 l of mash and boil it	67,8 C	45 min
Mash Out	Heat to 75,6 C over 10 min	75,6 C	10 min

Sparge: Fly sparge with 4,99 l water at 75,6 C

Mash Notes: Used in some authentic German styles. Attempt to draw decoction from the thickest portion of the mash. Profiles vary. Some traditional German mashes use a long acid rest at 40 deg C. Also some sources recommend the decoction amount be given a 15 minute saccharification rest at 158 F (70 C) before boiling it.

Carbonation and Storage

Carbonation Type: Keg
Pressure/Weight: 12,54 PSI
Keg/Bottling Temperature: 7,2 C
Fermentation: Ale, Single Stage

Volumes of CO2: 2,3
Carbonation Used: Keg with 12,54 PSI
Age for: 30,00 days
Storage Temperature: 18,3 C

Notes

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