

# #66 Landly Klosterurter

Belgian Dark Strong Ale (18 E)

**Type:** All Grain  
**Batch Size:** 21,00 l  
**Boil Size:** 24,77 l  
**Boil Time:** 60 min  
**End of Boil Vol:** 22,88 l  
**Final Bottling Vol:** 19,00 l  
**Fermentation:** Ale, Single Stage

**Date:** 14 Jul 2014  
**Brewer:** Thomas Nylander Nørgaard  
**Asst Brewer:**  
**Equipment:** 50L gryde  
**Efficiency:** 83,00 %  
**Est Mash Efficiency:** 87,3 %  
**Taste Rating:** 30,0

**Taste Notes:**

## Ingredients

Amt	Name	Type	#	%/IBU
5,00 kg	DMG Pilsner (4,0 EBC)	Grain	1	64,5 %
1,00 kg	DMG München (15,0 EBC)	Grain	2	12,9 %
0,50 kg	Biscuit Malt (45,3 EBC)	Grain	3	6,5 %
0,50 kg	Special B Malt (354,6 EBC)	Grain	4	6,5 %
0,30 kg	DMG Lys Karamel (125,0 EBC)	Grain	5	3,9 %
0,45 kg	Muscavado, Dark (98,0 EBC)	Sugar	6	5,8 %
10,00 g	Brewers Gold [6,50 %] - Boil 60,0 min	Hop	7	5,2 IBUs
100,00 g	BrewBody (Boil 60,0 mins)	Other	8	-
20,00 g	Brewers Gold [6,50 %] - Boil 30,0 min	Hop	9	7,9 IBUs
10,00 g	Enebær (Boil 15,0 mins)	Spice	10	-
1,00 tsp	Irish Moss (Boil 10,0 mins)	Fining	11	-
100,00 g	Prima Donna 2013 [5,00 %] - Boil 10,0 min	Hop	12	14,4 IBUs
2,60 g	Anise, Star (Boil 10,0 mins)	Spice	13	-
10,00 g	Lavendel (Boil 5,0 mins)	Spice	14	-
7,20 g	Citronmelisse (Boil 5,0 mins)	Spice	15	-
5,00 g	Rosmarin (Boil 5,0 mins)	Spice	16	-
1,0 pkg	Belgian Strong Ale Yeast (White Labs #WLP545) [50,28 ml]	Yeast	17	-
1,00 tsp	Yeast Nutrient (Primary 3,0 days)	Other	18	-

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1,091 SG  
**Est Final Gravity:** 1,014 SG  
**Estimated Alcohol by Vol:** 10,2 %  
**Bitterness:** 27,5 IBUs  
**Est Color:** 49,3 EBC

**Measured Original Gravity:** 1,083 SG  
**Measured Final Gravity:** 1,010 SG  
**Actual Alcohol by Vol:** 9,7 %  
**Calories:** 795,1 kcal/l

## Mash Profile

**Mash Name:** Decoction Mash, Single  
**Sparge Water:** 5,08 l  
**Sparge Temperature:** 75,6 C  
**Adjust Temp for Equipment:** FALSE

**Total Grain Weight:** 7,75 kg  
**Grain Temperature:** 22,2 C  
**Tun Temperature:** 22,2 C  
**Mash PH:** 5,20

## Mash Steps

Name	Description	Step Temperature	Step Time
Protein Rest	Add 28,00 l of water at 52,8 C	50,0 C	35 min
Saccharification	Decoct 11,65 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 5,08 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

Created with [BeerSmith](#)