

#82 Oak Quad - Køge Øldag

Belgian Dark Strong Ale (18 E)

Type: All Grain
Batch Size: 21,00 l
Boil Size: 28,42 l
Boil Time: 90 min
End of Boil Vol: 23,92 l
Final Bottling Vol: 19,00 l
Fermentation: Ale, Single Stage

Date: 31 May 2015
Brewer: Thomas Nylander Nørgaard
Asst Brewer:
Equipment: 50L gryde
Efficiency: 80,00 %
Est Mash Efficiency: 87,8 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
5,50 kg	DMG Pilsner (4,0 EBC)	Grain	1	53,2 %
2,00 kg	Abbey malt (Castle Malting) (44,9 EBC)	Grain	2	19,4 %
1,00 kg	DMG München (15,0 EBC)	Grain	3	9,7 %
0,50 kg	Special B (Castle Malting) (300,0 EBC)	Grain	4	4,8 %
0,34 kg	Acidulated (Weyermann) (3,5 EBC)	Grain	5	3,3 %
0,30 kg	Aromamalt (Castle Malting) (100,0 EBC)	Grain	6	2,9 %
0,30 kg	Biscuit Malt (45,3 EBC)	Grain	7	2,9 %
0,14 kg	Wheat, Torrified (3,3 EBC)	Grain	8	1,4 %
0,25 kg	Belgian Candy Sugar Syrup Extra Dark 73% (5000,0 EBC)	Extract	9	2,4 %
12,00 g	Topaz [15,90 %] - Boil 60,0 min	Hop	10	12,9 IBUs
30,00 g	Brewers Gold [3,25 %] - Boil 30,0 min	Hop	11	5,1 IBUs
1,00 tsp	Irish Moss (Boil 10,0 mins)	Fining	12	-
47,00 g	Brewers Gold [3,25 %] - Boil 10,0 min	Hop	13	3,8 IBUs
100,00 g	BrewBody (Boil 5,0 mins)	Other	14	-
1,0 pkg	Abbaye (Lallemand #)	Yeast	15	-
1,00 tsp	Yeast Nutrient (Primary 3,0 days)	Other	16	-
50,00 g	Oak Chips, Hard Roast, US (Bottling 0,0 mins)	Flavor	17	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,115 SG
Est Final Gravity: 1,023 SG
Estimated Alcohol by Vol: 12,4 %
Bitterness: 21,8 IBUs
Est Color: 143,5 EBC

Measured Original Gravity: 1,110 SG
Measured Final Gravity: 1,016 SG
Actual Alcohol by Vol: 12,6 %
Calories: 1092,6 kcal/l

Mash Profile

Mash Name: Decoction Mash, Double
Sparge Water: 8,26 l
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE

Total Grain Weight: 10,33 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 32,26 l of water at 53,3 C	50,0 C	60 min
Saccharification	Decoct 10,79 l of mash and boil it	63,9 C	20 min
Saccharification	Decoct 5,38 l of mash and boil it	68,9 C	20 min
Mash Out	Heat to 75,6 C over 10 min	75,6 C	10 min

Sparge: Fly sparge with 8,26 l water at 75,6 C

Mash Notes: Used for 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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