

#89 Belgian Brown Ale

Belgian Specialty Ale (16 E)

Type: All Grain
Batch Size: 21,00 l
Boil Size: 26,38 l
Boil Time: 70 min
End of Boil Vol: 22,88 l
Final Bottling Vol: 21,00 l
Fermentation: Ale, Single Stage

Date: 20 Jun 2015
Brewer: Thomas Nylander Nørgaard
Asst Brewer:
Equipment: Brouwland gryde
Efficiency: 80,00 %
Est Mash Efficiency: 84,0 %
Taste Rating: 30,0

**Taste Notes:**

Ingredients

Amt	Name	Type	#	%/IBU
3,00 kg	Optic Malt (5,2 EBC)	Grain	1	70,6 %
0,24 kg	Special Roast (98,5 EBC)	Grain	2	5,7 %
0,24 kg	Cara Bohemian (190,0 EBC)	Grain	3	5,7 %
0,24 kg	Honey Malt (49,3 EBC)	Grain	4	5,7 %
0,24 kg	Victory Malt (biscuit) (Briess) (55,2 EBC)	Grain	5	5,7 %
0,13 kg	Chocolate Malt (886,5 EBC)	Grain	6	3,2 %
0,15 kg	Dansukker Stor Brun Kandis (140,0 EBC)	Sugar	7	3,5 %
20,00 g	Goldings [5,69 %] - Boil 60,0 min	Hop	8	12,9 IBUs
10,00 g	Brewers Gold [3,25 %] - Boil 20,0 min	Hop	9	2,2 IBUs
1,00 tsp	Irish Moss (Boil 10,0 mins)	Fining	10	-
10,00 g	Topaz [15,90 %] - Boil 10,0 min	Hop	11	6,5 IBUs
1,0 pkg	SafBrew Ale (DCL/Fermentis #S-33) [23,66 ml]	Yeast	12	-
1,00 tsp	Yeast Nutrient (Primary 3,0 days)	Other	13	-
50,00 g	Oak Chips, French, Medium Roast (Secondary 4,0 weeks)	Flavor	14	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,049 SG
Est Final Gravity: 1,014 SG
Estimated Alcohol by Vol: 4,7 %
Bitterness: 21,6 IBUs
Est Color: 42,1 EBC

Measured Original Gravity: 1,051 SG
Measured Final Gravity: 1,009 SG
Actual Alcohol by Vol: 5,5 %
Calories: 473,7 kcal/l

Mash Profile

Mash Name: Temperature Mash, 1 Step, Full Body
Sparge Water: 19,79 l
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE

Total Grain Weight: 4,25 kg
Grain Temperature: 22,2 C
Tun Temperature: 22,2 C
Mash PH: 5,20

Mash Steps

Name	Description	Step Temperature	Step Time
Saccharification	Add 12,70 l of water at 74,6 C	68,9 C	40 min
Mash Out	Heat to 75,6 C over 10 min	75,6 C	10 min

Sparge: Fly sparge with 19,79 l water at 75,6 C

Mash Notes: 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
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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