

#95 12'eren

Belgian Dark Strong Ale (18 E)

Type: All Grain
Batch Size: 20,00 l
Boil Size: 23,30 l
Boil Time: 60 min
End of Boil Vol: 20,80 l
Final Bottling Vol: 19,00 l
Fermentation: Ale, Single Stage

Date: 29 Sep 2015
Brewer: Thomas Nylander Nørgaard
Asst Brewer:
Equipment: Brouwland gryde
Efficiency: 83,00 %
Est Mash Efficiency: 83,0 %
Taste Rating: 30,0

**Taste Notes:**

Ingredients

Amt	Name	Type	#	%/IBU
6,00 kg	DMG Pilsner (4,0 EBC)	Grain	1	80,9 %
0,06 kg	Carafa Special II (Weyermann) (817,5 EBC)	Grain	2	0,8 %
0,68 kg	Kandjijsiroop (1900,0 EBC)	Sugar	3	9,2 %
0,34 kg	Belgian Candi Sugar Rocks (450,0 EBC)	Sugar	4	4,6 %
0,34 kg	Candi Sugar, Dark (541,8 EBC)	Sugar	5	4,6 %
4,00 g	Topaz [15,90 %] - Boil 60,0 min	Hop	6	5,4 IBUs
25,00 g	Saaz [3,10 %] - Boil 30,0 min	Hop	7	5,1 IBUs
1,00 tsp	Irish Moss (Boil 10,0 mins)	Fining	8	-
25,00 g	Saaz [3,10 %] - Boil 10,0 min	Hop	9	2,4 IBUs
1,0 pkg	SafBrew Ale (DCL/Fermentis #S-33) [23,66 ml]	Yeast	10	-
1,00 tsp	Yeast Nutrient (Primary 3,0 days)	Other	11	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,097 SG
Est Final Gravity: 1,008 SG
Estimated Alcohol by Vol: 11,8 %
Bitterness: 12,9 IBUs
Est Color: 166,8 EBC

Measured Original Gravity: 1,095 SG
Measured Final Gravity: 1,010 SG
Actual Alcohol by Vol: 11,3 %
Calories: 921,5 kcal/l

Mash Profile

Mash Name: Temperature Mash, 2 Step, Full Body
Sparge Water: 13,56 l
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE

Total Grain Weight: 7,42 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 17,80 l of water at 53,6 C	50,0 C	10 min
Saccharification	Decoct 6,09 l of mash and boil it	64,0 C	50 min
Mash Out	Heat to 76,0 C over 10 min	76,0 C	15 min

Sparge: Fly sparge with 13,56 l water at 75,6 C

Mash Notes: Two step profile with a protein rest for mashes with unmodified grains or adjuncts. 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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