

151 Mørk belgier til tønde.

Mørk stærk belgisk ale (11 B)

Type: All Grain
Batch Size: 40,00 L
Boil Size: 43,67 L
Boil Time: 60 min
End of Boil Vol: 41,67 L
Final Bottling Vol: 38,50 L
Fermentation: Ale, Two Stage

Date: 10 Sep 2023
Brewer: MortenBryg
Asst Brewer:
Equipment: Brewster Beacon 70
 Mortenbryg forsÅ,g
Efficiency: 65,00 %
Est Mash Efficiency: 65,0 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
10,00 kg	Pilsner Malt (3,0 EBC)	Grain	1	62,1 %	6,52 L
1,00 kg	Munich Malt (14,0 EBC)	Grain	2	6,2 %	0,65 L
1,00 kg	Vienna Malt (6,9 EBC)	Grain	3	6,2 %	0,65 L
0,70 kg	Chateau Cara Gold (120,0 EBC)	Grain	4	4,3 %	0,46 L
0,70 kg	Special B Malt (354,6 EBC)	Grain	5	4,3 %	0,46 L
0,50 kg	Wheat Malt, Ger (3,9 EBC)	Grain	6	3,1 %	0,33 L
0,20 kg	Chateau Abbey (45,0 EBC)	Grain	7	1,2 %	0,13 L
1,00 kg	DME Golden Light (Briess) [Boil] (7,9 EBC)	Dry Extract	8	6,2 %	0,64 L
1,00 kg	Candi Sugar, Dark [Boil] (541,8 EBC)	Sugar	9	6,2 %	0,71 L
40,00 g	Hallertau Magnum [12,80 %] - Boil 60,0 min	Hop	10	25,1 IBUs	-
60,00 g	Tettnang (Tettnang Tettnager) [1,70 %] - Boil 25,0 min	Hop	11	3,5 IBUs	-
1,00 Items	Protafloc (Boil 10,0 mins)	Fining	12	-	-
3,0 pkg	SafBrew Specialty Ale (DCL/Fermentis #T-58) [23,66...	Yeast	13	-	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,085 SG
Est Final Gravity: 1,011 SG
Estimated Alcohol by Vol: 9,9 %
Bitterness: 28,6 IBUs
Est Color: 69,2 EBC

Measured Original Gravity: 1,082 SG
Measured Final Gravity: 1,018 SG
Actual Alcohol by Vol: 8,6 %
Calories: 795,4 kcal/l

Mash Profile

Mash Name: Belgisk tilgang. 63 -68.
Sparge Water: 12,79 L
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: TRUE
Est Mash PH: 5,51
Measured Mash PH: 0,00

Total Grain Weight: 16,10 kg
Grain Temperature: 22,2 C
Tun Temperature: 22,2 C
Target Mash PH: 5,20
Mash Acid Addition: None
Sparge Acid Addition: None

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 45,99 L of water at 68,8 C	63,0 C	30 min
Mash Step	Add 0,00 L of water at 68,0 C	68,0 C	30 min
Mash out	Heat to 78,0 C over 4 min	78,0 C	20 min

Sparge: Fly sparge with 12,79 L water at 75,6 C

Mash Notes: Et sjus over Belgisk mash ifølge Beer and Brewing Magazine.

Carbonation and Storage

Carbonation Type: Bottle
Pressure/Weight: 206,06 g
Keg/Bottling Temperature: 21,1 C

Volumes of CO2: 2,3
Carbonation Est: Bottle with 206,06 g
 Table Sugar
Carbonation (from Meas Vol): Bottle

Fermentation: Ale, Two Stage

Fermenter:

with 195,35 g Table Sugar

Age for: 30,00 days

Storage Temperature: 18,3 C

Notes

50% RO vand 29L

t-58 at ideally 18-26°C

Gær tilsat direkte uden rehydrering. Det flød på skummet. forsøgt sænket med urt fra kande.

Ca. 43L i 55L tank.

24/9:

SG 1022

Træfad fyldt

12 x 0,5L flaske til overs 5g/L

3/12:

19L fad fik 60g sukker ved 5 grader.

23 x 0,5L flaske fik 35g sukker ved 5 grader.

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