

155 Cherry Strong Ale

Belgisk blond (10 A)

Type: All Grain
Batch Size: 20,00 L
Boil Size: 29,17 L
Boil Time: 60 min
End of Boil Vol: 23,79 L
Final Bottling Vol: 18,49 L
Fermentation: Ale, Two Stage

Date: 22 Oct 2023
Brewer: MortenBryg
Asst Brewer:
Equipment: BIAB - Standard 5 Gal/19 l
 Batch
Efficiency: 70,00 %
Est Mash Efficiency: 79,9 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
6,10 kg	Chateau Pale Ale (8,0 EBC)	Grain	1	83,6 %	3,98 L
0,40 kg	Wheat Malt, Ger (3,9 EBC)	Grain	2	5,5 %	0,26 L
0,40 kg	Wheat, Flaked (3,2 EBC)	Grain	3	5,5 %	0,26 L
0,40 kg	Sugar, Table (Sucrose) [Boil] (2,0 EBC)	Sugar	4	5,5 %	0,25 L
60,00 g	Tettnang [1,70 %] - Boil 60,0 min	Hop	5	9,9 IBUs	-
0,30 Items	Protafloc (Boil 10,0 mins)	Fining	6	-	-
1,0 pkg	SafBrew Specialty Ale (DCL/Fermentis #T-58) [23,66 ml]	Yeast	7	-	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,082 SG
Est Final Gravity: 1,016 SG
Estimated Alcohol by Vol: 8,9 %
Bitterness: 9,9 IBUs
Est Color: 14,0 EBC

Measured Original Gravity: 1,084 SG
Measured Final Gravity: 1,018 SG
Actual Alcohol by Vol: 8,9 %
Calories: 816,2 kcal/l

Mash Profile

Mash Name: Single Infusion
Sparge Water: 11,66 L
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,66
Measured Mash PH: 0,00

Total Grain Weight: 7,30 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 24,41 L of water at 70,7 C	66,0 C	60 min
Mash Out	Add 0,00 L of water at 77,0 C	77,0 C	20 min

Sparge: Fly sparge with 11,66 L water at 75,6 C

Mash Notes: Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

Carbonation and Storage

Carbonation Type: Bottle
Pressure/Weight: 98,94 g
Keg/Bottling Temperature: 21,1 C
Fermentation: Ale, Two Stage
Fermenter:

Volumes of CO2: 2,3
Carbonation Est: Bottle with 98,94 g
 Table Sugar
Carbonation (from Meas Vol): Bottle
 with 80,28 g Table Sugar
Age for: 30,00 days

Storage Temperature: 18,3 C

Notes

50% RO vand 18L

Grundøl blonde 8-8,5%

Originalen er meget fenolisk. det vil jeg gerne springe over.

liv aflivet 72 grader i over 15 sekunder eller 63 grader i over ½ time inde saft tilsættes.

Tilsættes 4,5L kirsebærsirup fra Belgien.

T-58: gæres ved stuetemperatur.

Sedimentation: Medium (bundfældningsevne)

Attenuation: 72-78% (forgæringsgrad)

Alkoholtolerance: 9-11%

Gæringstemperatur: 12-25 grader

Sparge 8L

Ca. 16L i plastspand med grønt låg ved 23 grader.

Gær tilsættes ved ca. 20 grader og spanden flyttes indenfor ved ca. 21 grader.

19/11:

5 x 0,75 = 3,75L Sirup i bunden af 19L fad. Øl varmet til 65 grader i 5 minutter overnpå.

Hvis det som forventet ikke skaber tryk, tvangskarboneres den.

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