

# 76 BeerBattle #6 Grimbergen kl

Belgisk Dubbel/Bruin (11 A)

**Type:** All Grain  
**Batch Size:** 19,00 L  
**Boil Size:** 28,12 L  
**Boil Time:** 60 min  
**End of Boil Vol:** 22,75 L  
**Final Bottling Vol:** 17,49 L  
**Fermentation:** Ale, Two Stage

**Date:** 16 Aug 2020  
**Brewer:** MortenBryg  
**Asst Brewer:**  
**Equipment:** BIAB - Standard 5 Gal/19 l  
 Batch  
**Efficiency:** 70,00 %  
**Est Mash Efficiency:** 80,5 %  
**Taste Rating:** 30,0



## Taste Notes:

## Ingredients

Amt	Name	Type	#	%/IBU	Volume
3,50 kg	Viking Pilsner Malt (4,0 EBC)	Grain	1	65,4 %	2,28 L
0,50 kg	Caramunich II (Weyermann) (124,1 EBC)	Grain	2	9,3 %	0,33 L
0,30 kg	Chateau Arome (100,0 EBC)	Grain	3	5,6 %	0,20 L
0,20 kg	Oats, Flaked (2,0 EBC)	Grain	4	3,7 %	0,13 L
0,10 kg	CHÂTEAU CHOCOLAT (900,7 EBC)	Grain	5	1,9 %	0,07 L
40,00 g	East Kent Goldings (EKG) [4,30 %] - Boil 70,0 min	Hop	6	20,2 IBUs	-
0,75 kg	Rice Extract Syrup [Boil] [Boil for 15 min](13,8 EBC)	Extract	7	14,0 %	0,55 L
1,00 Items	Protafloc (Boil 10,0 mins)	Fining	8	-	-
20,00 g	East Kent Goldings (EKG) [4,30 %] - Boil 10,0 min	Hop	9	3,6 IBUs	-
1,0 pkg	Safebrew Abbey Ale (DCL/Fermentis #BE-256)	Yeast	10	-	-

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1,063 SG  
**Est Final Gravity:** 1,012 SG  
**Estimated Alcohol by Vol:** 6,8 %  
**Bitterness:** 23,8 IBUs  
**Est Color:** 37,0 EBC

**Measured Original Gravity:** 1,070 SG  
**Measured Final Gravity:** 1,011 SG  
**Actual Alcohol by Vol:** 7,9 %  
**Calories:** 663,6 kcal/l

## Mash Profile

**Mash Name:** Single Infusion, Light Body,  
 No Mash Out  
**Sparge Water:** 5,67 L  
**Sparge Temperature:** 75,6 C  
**Adjust Temp for Equipment:** TRUE  
**Est Mash PH:** 5,50  
**Measured Mash PH:** 0,00

**Total Grain Weight:** 5,35 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 27,06 L of water at 71,9 C	68,0 C	75 min

**Sparge:** Fly sparge with 5,67 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:** 93,59 g  
**Keg/Bottling Temperature:** 21,1 C  
**Fermentation:** Ale, Two Stage  
**Fermenter:**

**Volumes of CO2:** 2,3  
**Carbonation Est:** Bottle with 93,59 g  
 Table Sugar  
**Carbonation (from Meas Vol):** Bottle  
 with 82,96 g Table Sugar  
**Age for:** 30,00 days

**Storage Temperature:** 18,3 C

## Notes

50% RO vand 16L

Dansukker mørk sirup 0,5L = 750g sikkert fra roer. :-).

152g rørsukker til 15,5L = 9,8G/L

*Created with BeerSmith*