

Bäckerellen

Belgian Dark Strong Ale (26 D)

Type: All Grain

Batch Size: 25.00 l

Boil Size: 34.13 l

Boil Time: 90 min

End of Boil Vol: 28.13 l

Final Bottling Vol: 23.00 l

Fermentation: Ale, Two Stage

Date: 30 Sep 2016

Brewer: Drake

Asst Brewer:

Equipment: 01 Patina 50L

Efficiency: 75.00 %

Est Mash Efficiency: 81.0 %

Taste Rating: 30.0



Taste Notes:

Prepare for Brewing

- ☐ Clean and Prepare Brewing Equipment
- ☐ Total Water Needed: 38.65 l
- ☐ Mash Water Acid:
- ☐

Water Prep

Amt	Name	Type	#	%/IBU
38.65 l	01 Stockholmsvatten	Water	1	-
13.10 g	Baking Soda (Mash 60.0 mins)	Water Agent	2	-
7.70 g	Calcium Chloride (Mash 60.0 mins)	Water Agent	3	-
3.70 g	Epsom Salt (MgSO4) (Mash 60....	Water Agent	4	-
3.20 g	Gypsum (Calcium Sulfate) (Mas...	Water Agent	5	-

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU
7.00 kg	Pilsner (Weyermann) (3.3 EBC)	Grain	6	74.8 %
0.40 kg	Special B Malt (354.6 EBC)	Grain	7	4.3 %

Mash Steps

Name	Description	Step Temperature	Step Time
Saccharification	Add 38.65 l of water at 68.6 C	64.0 C	90 min
Mash Out	Heat to 75.6 C over 7 min	75.6 C	10 min

- ☐ Sparge Water Acid:
- ☐ If steeping, remove grains, and prepare to boil wort
- ☐ Add water to achieve boil volume of 34.13 l
- ☐ Estimated pre-boil gravity is 1.055 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU
50.00 g	Hallertauer Mittelfrueh [4.00 %] - Boil ...	Hop	8	17.2 IBUs
50.00 g	Saaz [3.75 %] - Boil 20.0 min	Hop	9	9.8 IBUs
0.46 kg	Candi Syrup, D-90 [Boil for 5 min](17...	Extract	10	4.9 %
1.00 g	Seeds of Paradise (Boil 5.0 mins)	Spice	11	-

☐ Estimated Post Boil Vol: 28.13 l and Est Post Boil Gravity: 1.084 SG

Cool and Transfer Wort

- ☐ Cool wort to fermentation temperature
- ☐ Transfer wort to fermenter
- ☐ Add water if needed to achieve final volume of 25.00 l

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU
1.0 pkg	Forbidden Fruit (Wyeast Labs #3463) [...	Yeast	12	-
1.50 kg	Figs (50.0 EBC)	Sugar	13	16.0 %

- ☐ Measure Actual Original Gravity _____ (Target: 1.084 SG)
- ☐ Measure Actual Batch Volume _____ (Target: 25.00 l)
- ☐ Add water if needed to achieve final volume of 25.00 l

Fermentation

- ☐ 30 Sep 2016 - Primary Fermentation (5.00 days at 17.0 C ending at 23.0 C)
- ☐ 05 Oct 2016 - Secondary Fermentation (9.00 days at 23.0 C ending at 18.0 C)

Dry Hop and Bottle/Keg

- ☐ Measure Final Gravity: _____ (Estimate: 1.011 SG)
- ☐ Date Bottled/Kegged: 14 Oct 2016 - Carbonation: Bottle with 199.91 g Corn Sugar
- ☐ Age beer for 60.00 days at 18.0 C
- ☐ 13 Dec 2016 - Drink and enjoy!

Notes