

Token

Belgian Dark Strong Ale (26 D)

Type: All Grain
Batch Size: 20.00 l
Boil Size: 23.92 l
Boil Time: 60 min
End of Boil Vol: 22.92 l
Final Bottling Vol: 18.00 l
Fermentation: Ale, Single Stage

Date: 19 Nov 2018
Brewer: Drake
Asst Brewer:
Equipment: Patina 50 L
Efficiency: 75.00 %
Est Mash Efficiency: 82.5 %
Taste Rating: 30.0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
7.00 kg	Pale Malt, Maris Otter (5.9 EBC)	Grain	1	82.4 %
1.00 kg	Candi Syrup, D-180 (354.6 EBC)	Extract	2	11.8 %
0.50 kg	Candi Syrup, D-45 (88.7 EBC)	Extract	3	5.9 %
20.00 g	Ella (aka Stella) [7.00 %] - Boil 60.0 ...	Hop	4	10.8 IBUs
30.00 g	Ella (aka Stella) [7.00 %] - Boil 30.0 ...	Hop	5	12.7 IBUs
30.00 g	Ella (aka Stella) [7.00 %] - Boil 15.0 ...	Hop	6	8.5 IBUs
1.0 pkg	Trappist Ale (White Labs #WLP500) ...	Yeast	7	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.103 SG
Est Final Gravity: 1.016 SG
Estimated Alcohol by Vol: 11.6 %
Bitterness: 32.0 IBUs
Est Color: 61.8 EBC

Measured Original Gravity: 1.103 SG
Measured Final Gravity: 1.010 SG
Actual Alcohol by Vol: 12.4 %
Calories: 1007.8 kcal/l

Mash Profile

Mash Name: BIAB, Light Body
Sparge Water: -0.00 l
Sparge Temperature: 75.6 C
Adjust Temp for Equipment: TRUE
Est Mash PH: 5.68
Measured Mash PH: 5.20

Total Grain Weight: 8.50 kg
Grain Temperature: 22.2 C
Tun Temperature: 22.2 C
Target Mash PH: 5.20
Mash Acid Addition:
Sparge Acid Addition:

Mash Steps

Name	Description	Step Temperature	Step Time
Saccharification	Add 28.20 l of water at 69.6 C	64.4 C	90 min
Mash Out	Heat to 75.6 C over 7 min	75.6 C	10 min

Sparge: If steeping, remove grains, and prepare to boil wort

Mash Notes: Brew in a bag method where the full boil volume is mashed within the boil vessel and then the grains are withdrawn at the end of the mash. No active sparging is required. This is a light body beer profile.

Carbonation and Storage

Carbonation Type: Bottle

Pressure/Weight: 142.36 g

Keg/Bottling Temperature: 21.1

C

Fermentation: Ale, Single Stage

Volumes of CO2: 3.0

Carbonation Used: Bottle with

142.36 g Table Sugar

Age for: 30.00 days

Storage Temperature: 18.3 C

Notes

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