Belgisk Chokolade #34

Belgian Specialty Ale

Type: All Grain
Date: 25-02-2012
Batch Size (fermenter): 23,00 l
Brewer: Thomas Norgaard
Boil Size: 26,96 l
Asst Brewer:
Boil Time: 60 min
Equipment: El gryde
End of Boil Volume 24,96 l
Brewhouse Efficiency: 80,00 %
Final Bottling Volume: 22,00 l
Est Mash Efficiency 83,6 %
Fermentation: Ale, Single Stage
Taste Rating(out of 50): 45,0

Taste Notes: Første smagning var lidt "tynd", chokoladen kom slet ikke frem. En god øl, men ikke den jeg havde forventet.

26-05-12:
Anden smagning. Sikke en forskel!
Nu kommer chokoladen fint frem og lægger sig fint pa tungen i eftersmagen. Tilpas bitterhed fra både humle og chokoladen.
Flot dyb rød/rav farve med et fint skum.
God maltbase med tilpas fylde, uden at være dominerende.

Ingredients

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Amt	Name	Type	#	%/IBU
4,50 kg	DMG Pilsner Malt (3,2 EBC)	Grain	1	68,7 %
0,60 kg	Lys Karamelmalt (125,0 EBC)	Grain	2	9,2 %
0,50 kg	Munich Malt (17,7 EBC)	Grain	3	7,6 %
0,30 kg	Biscuit Malt (45,3 EBC)	Grain	4	4,6 %
0,30 kg	Special B Malt (354,6 EBC)	Grain	5	4,6 %
0,20 kg	Barley, Flaked (3,3 EBC)	Grain	6	3,1 %
0,15 kg	Candi Sugar, Dark (541,8 EBC)	Sugar	7	2,3 %
20,00 g	Perle [6,76 %] - Boil 60,0 min	Hop	8	12,2 IBUs
30,00 g	Criollo Beans - Whole (Boil 20,0 mins)	Flavor	9	-
25,00 g	Goldings, East Kent [7,04 %] - Boil 10,0 min	Hop	10	5,6 IBUs
1,0 pkg	Abbey Ale (White Labs #WLP530) [35,49 ml]	Yeast	11	-
2,20 g	Yeast Nutrient (Primary 3,0 days)	Other	12	-

Beer Profile

Est Original Gravity: 1,066 SG
Measured Original Gravity: 1,066 SG
Est Final Gravity: 1,013 SG
Measured Final Gravity: 1,010 SG
Estimated Alcohol by Vol: 7,0 %
Actual Alcohol by Vol: 7,4 %
Bitterness: 17,9 IBUs
Calories: 622,2 kcal/l
Est Color: 44,8 EBC

Mash Profile

Mash Name: Single Infusion, Full Body, No Mash Out
Total Grain Weight: 6,55 kg
Sparge Water: 16,73 l
Grain Temperature: 22,2 C
Sparge Temperature: 78,0 C
Tun Temperature: 22,2 C
Adjust Temp for Equipment: TRUE
Mash PH: 5,20

Mash Steps

Name	Description	Step Temperature	Step Time

Mash In	Add 17,94 l of water at 74,4 C	67,0 C	90 min

Sparge Step: Fly sparge with 16,73 l water at 78,0 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: Keg

Volumes of CO2: 2,8

Pressure/Weight: 18,39 PSI

Carbonation Used: Keg with 18,39 PSI

Keg/Bottling Temperature: 7,2 C

Age for: 300,00 days

Fermentation: Ale, Single Stage

Storage Temperature: 10,0 C

Notes

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