Trappist Kaos

18. juni 2013
21:50

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Belgian Dark Strong Ale

Type: All Grain

***Batch Size*:** 25,00 L

Boil Size: 28,62 L

***Boil Time*:** 60 min

***Taste Rating(out of 50)*:** 40,0

Date: 22-06-2012

***Brewer*:** Lars Rasmussen

***Asst Brewer*:**

***Equipment*:** My Equipment

***Brewhouse Efficiency*:** 75,00

***Taste Notes*:**

Ingredients

Amount	Item	Type	% or IBU
9,00 kg	Pilsner (2 Row) Bel (3,9 EBC)	Grain	76,17 %
0,50 kg	Biscuit Malt (45,3 EBC)	Grain	4,23 %
0,50 kg	Special B Malt (354,6 EBC)	Grain	4,23 %
0,40 kg	Caramunich Malt (110,3 EBC)	Grain	3,39 %
0,30 kg	Aromatic Malt (51,2 EBC)	Grain	2,54 %
0,35 kg	Chocolate Malt (886,5 EBC)	Grain	2,96 %
60,00 gm	Brewer's Gold [8,00 %] (60 min)	Hops	29,6 IBU
20,00 gm	Brewer's Gold [8,00 %] (15 min)	Hops	4,9 IBU
20,00 gm	Brewer's Gold [8,00 %] (5 min)	Hops	2,0 IBU
0,65 kg	Molasses (157,6 EBC)	Sugar	5,50 %
0,12 kg	Candi Sugar, Clear (1,0 EBC)	Sugar	0,97 %
2 Pkgs	SafBrew Specialty Ale (DCL Yeast #T-58)	Yeast-Ale	

Beer Profile

***Est Original Gravity*:** 1,108 SG

Est Final Gravity: 1,027 SG

Estimated Alcohol by Vol: 10,68 %

***Measured Original Gravity*:** 1,108 SG

***Measured Final Gravity*:** 1,025 SG

Actual

Alcohol by Vol: 10,92 %

Bitterness: 36,4 IBU

Calories: 1.082 cal/l

Est Color: 78,4 EBC

Color: Color

Mash Profile

Mash Name: Decoction Mash, Triple

Total Grain Weight: 11,05 kg

Sparge Water: 1,01 L

Grain Temperature: 22,2 C

Sparge Temperature: 75,6 C

TunTemperature: 22,2 C

Adjust Temp for Equipment: FALSE

Mash PH: 5,4 PH

Step Time	Name	Description	Step Temp
45 min	Acid Rest	Add 38,67 L of water at 36,4 C	35,0 C
60 min	Protein Rest	Decoct 10,59 L of mash and boil it	50,0 C
15 min	Saccharification	Decoct 13,25 L of mash and boil it	64,4 C
15 min	Saccharification	Decoct 7,17 L of mash and boil it	70,0 C
10 min	Mash Out	Heat to 75,6 C over 10 min	75,6 C

Decoction Mash, Triple

Mash Notes: Authentic Germany mash schedule. Attempt to draw decoction from the thickest portion of the mash. Some sources recommend that each decoction amount be given a 15 minute saccharification rest at 158 F (70 C) before boiling it.

Carbonation and Storage

Carbonation Type: Corn Sugar

Volumes of CO2: 2,4

Pressure/Weight: 141,6 gm

Carbonation Used: -

Keg/Bottling Temperature: 15,6 C

Age for: 84,0 days

Storage Temperature: 11,1 C

Notes

De 650g molasses er hjemmelavet mørk kandi sirup.

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