Belgisk

Belgian Pale Ale (24 B)

Type: All Grain
Batch Size: 23,00 l
Boil Size: 35,47 l
Boil Time: 60 min
End of Boil Vol: 27,90 l
Final Bottling Vol: 20,16 l
Fermentation: Ale, Two Stage

Date: 10 Sep 2017
Brewer:
Asst Brewer:
Equipment: Stainless Kegs (10 Gal/37.8 L) - All Grain
Efficiency: 72,00 %
Est Mash Efficiency: 83,9 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
4,00 kg	Pale Malt (2 Row) Bel (5,9 EBC)	Grain	1	76,2 %
1,00 kg	Pilsner (2 Row) Ger (3,9 EBC)	Grain	2	19,0 %
0,25 kg	Candi Sugar, Dark (541,8 EBC)	Sugar	3	4,8 %
35,00 g	Cascade [5,50 %] - Boil 60,0 min	Hop	4	20,1 IBUs
25,00 g	Styrian Goldings [5,40 %] - Boil 10,0 min	Hop	5	5,1 IBUs
1,0 pkg	B19 Belgian Trapix (Bulldog Brew #32119)	Yeast	6	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,051 SG
Est Final Gravity: 1,008 SG
Estimated Alcohol by Vol: 5,7 %
Bitterness: 25,2 IBUs
Est Color: 27,3 EBC

Measured Original Gravity: 1,046 SG
Measured Final Gravity: 1,010 SG
Actual Alcohol by Vol: 4,7 %
Calories: 427,1 kcal/l

Mash Profile

Mash Name: Single Infusion, Light Body, No Mash Out
Sparge Water: 27,44 l
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: TRUE
Est Mash PH: 5,69
Measured Mash PH: 5,20

Total Grain Weight: 5,25 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
Mash In	Add 16,83 l of water at 72,0 C	65,6 C	75 min

Sparge: Fly sparge with 27,44 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: 118,59 g
Keg/Bottling Temperature: 21,1 C
Fermentation: Ale, Two Stage
Fermenter:

Storage Temperature: 18,3 C

Volumes of CO2: 2,3
Carbonation Est: Bottle with 118,59 g Corn Sugar
Carbonation (from Meas Vol): Bottle with 111,33 g Corn Sugar
Age for: 30,00 days

Notes

Created with BeerSmith