K03 - 12 Bastogne JV

Belgian Dark Strong Ale (18 E)

Type: All Grain
Batch Size: 32,00 L
Boil Size: 38,70 L
Boil Time: 60 min
End of Boil Vol: 34,90 L
Final Bottling Vol: 32,60 L
Fermentation: My Aging Profile

Date: 17 Sep 2017
Brewer: Jesper Vels
Asst Brewer:
Equipment: Danbrygger 43
Efficiency: 75,00 %
Est Mash Efficiency: 78,5 %
Taste Rating: 45,0



Taste Notes:

Prepare for Brewing

- ◯ Hydrate yeast with 723,06 ml warm water and add optional 36.2 g of GoFerm
- ◯ Clean and Prepare Brewing Equipment
- ◯ Total Water Needed: 49,86 L
- ◯ Mash Water Acid: None

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
8,52 kg	Pilsner (Fuglsang) (3,6 EBC)	Grain	1	76,4 %	5,56 L
2,15 kg	Abbey (Weyermann) (40,0 EBC)	Grain	2	19,3 %	1,40 L
0,48 kg	Special B (Cara 300) (317,0 EBC)	Grain	3	4,3 %	0,31 L

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 33,46 L of water at 70,4 C	65,0 C	60 min

- ◯ Sparge Water Acid: None
- ◯ Fly sparge with 16,41 L water at 75,6 C
- ◯ Add water to achieve boil volume of 38,70 L
- ◯ Estimated pre-boil gravity is 1,070 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
39,30 g	Northern Brewer [8,50 %] - Boil 60,0 min	Hop	4	21,1 IBUs	-
39,30 g	Northern Brewer [8,50 %] - Boil 30,0 min	Hop	5	16,2 IBUs	-
1,27 oz	Coriander Seed (Boil 5,0 mins)	Spice	6	-	-
1,27 oz	Orange Peel, Sweet (Boil 5,0 mins)	Spice	7	-	-

- ◯ Estimated Post Boil Vol: 34,90 L and Est Post Boil Gravity: 1,081 SG

Cool and Transfer Wort

- ◯ Cool wort to fermentation temperature
- ◯ Transfer wort to fermenter
- ◯ Add water if needed to achieve final volume of 32,00 L

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU	Volume
1,3 pkg	SafAle English Ale (DCL/Fermentis #S-04) [23,66 ml]	Yeast	8	-	-

- ◯ Measure Actual Original Gravity _____ (Target: 1,081 SG)
- ◯ Measure Actual Batch Volume _____ (Target: 32,00 L)

Fermentation

◯ 17 Sep 2017 - Primary Fermentation (7,00 days at 20,0 C ending at 20,0 C)
◯ 24 Sep 2017 - Secondary Fermentation (7,00 days at 20,0 C ending at 20,0 C)

Dry Hop and Bottle/Keg

◯ Measure Final Gravity: _____ (Estimate: 1,017 SG)
◯ Date Bottled/Kegged: 01 Oct 2017 - Carbonation: Bottle with 195,54 g Corn Sugar
◯ Age beer for 28,00 days at 11,1 C
◯ 29 Oct 2017 - Drink and enjoy!

Notes