

040 Bach's trappist

Belgian Dark Strong Ale (18 E)

Type: All Grain
Batch Size: 96,00 l
Boil Size: 109,42 l
Boil Time: 90 min
End of Boil Vol: 101,92 l
Final Bottling Vol: 92,00 l
Fermentation: Ale, Single Stage

Date: 03 Aug 2014
Brewer: Bach Bryg
Asst Brewer: Lars Brøchner, Brian Brøchner og Henrik Arling Lauritsen
Equipment: Bach Bryg 75 liter
Efficiency: 72,00 %
Est Mash Efficiency: 73,8 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
21,226 kg	Pilsnermalt 6RW (Castle Malting) (3,4 EBC)	Grain	1	74,3 %
1,732 kg	Caramunich I (Weyermann) (100,5 EBC)	Grain	2	6,1 %
1,530 kg	Wheat, Flaked (3,2 EBC)	Grain	3	5,4 %
4,081 kg	Candi Sugar, Dark (541,8 EBC)	Sugar	4	14,3 %
100 g	Styrian Goldings [5,40 %] - Boil 90,0 min	Hop	5	12,2 IBUs
64,80 g	Irish Moss 75 liter (Boil 10,0 mins)	Fining	6	-
90 g	Hallertauer [4,80 %] - Boil 10,0 min	Hop	7	3,3 IBUs
10,00 g	Coriander Seed (Boil 5,0 mins)	Spice	8	-
2,0 pkg	Belgian Abbey II (Wyeast Labs #1762) [124,21 ml]	Yeast	9	-
1,00 l items	Gas, el og vand 75 liter (Bottling 0,0 mins)	Other	10	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,069 SG
Est Final Gravity: 1,010 SG
Estimated Alcohol by Vol: 7,8 %
Bitterness: 15,5 IBUs
Est Color: 72,2 EBC

Measured Original Gravity: 1,071 SG
Measured Final Gravity: 1,014 SG
Actual Alcohol by Vol: 7,5 %
Calories: 677,7 kcal/l

Mash Profile

Mash Name: Double Infusion, Full Body
Sparge Water: 68,94 l
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE

Total Grain Weight: 28,569 kg
Grain Temperature: 22,2 C
Tun Temperature: 22,2 C
Mash PH: 5,20

Mash Steps

Name	Description	Step Temperature	Step Time
Protein Rest	Add 46,00 l of water at 60,9 C	54,4 C	15 min
Saccharification	Add 0,00 l of water at 66,7 C	66,7 C	60 min
Mash Out	Add 22,00 l of water at 92,0 C	73,9 C	10 min

Sparge: Fly sparge with 68,94 l water at 75,6 C

Mash Notes: A full bodied mash profile for beers requiring a protein rest. Used for beer with large portions of unmodified adjuncts such as unmalted wheat.

Carbonation and Storage

Carbonation Type: Bottle
Pressure/Weight: 526,00 g
Keg/Bottling Temperature: 21,1 C
Fermentation: Ale, Single Stage

Volumes of CO2: 2,4
Carbonation Used: Bottle with 526,00 g Table Sugar
Age for: 30,00 days
Storage Temperature: 18,3 C

Notes

Gæres ved 18,9 grader. Hæves langsomt til 22,7 grader.
Sekundærgæring ved 7,8 grader i 3 dage.
Gæren tilsættes ¼ af urten på brygdagen. ¼ af urten hældes på dagen efter.
¼ af urten hældes på 2 dage efter og sidste portion af urten 3 dage efter brygdagen.
Flaskerne carbonerer ved 22,7 grader i 2 uger.