

041 Bach's pannepot

Belgian Dark Strong Ale (18 E)

Type: All Grain
Batch Size: 20,00 l
Boil Size: 25,80 l
Boil Time: 60 min
End of Boil Vol: 23,75 l
Final Bottling Vol: 18,49 l
Fermentation: Belgian, Three Stage

Date: 06 Sep 2014
Brewer: Bach Bryg
Asst Brewer:
Equipment: Pot and Cooler (5,25 Gal/20 L) - All Grain
Efficiency: 75,00 %
Est Mash Efficiency: 87,3 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
5,443 kg	Pilsner (2 Row) Denmark (3,9 EBC)	Grain	1	63,0 %
1,814 kg	Munich Malt (17,7 EBC)	Grain	2	21,0 %
0,227 kg	Special B (Castle Malting) (300,0 EBC)	Grain	3	2,6 %
0,113 kg	Corn, Flaked (2,6 EBC)	Grain	4	1,3 %
0,080 kg	Chocolate Malt (886,5 EBC)	Grain	5	0,9 %
0,057 kg	Carafa II (Weyermann) (817,5 EBC)	Grain	6	0,7 %
0,454 kg	Candi Sugar, Amber (147,8 EBC)	Sugar	7	5,3 %
0,454 kg	Candi Sugar, Dark (541,8 EBC)	Sugar	8	5,3 %
57 g	Goldings [5,90 %] - Boil 60,0 min	Hop	9	23,3 IBUs
28 g	Hallertauer Hersbrucker [4,00 %] - Boil 10,0 min	Hop	10	2,8 IBUs
5,00 g	Orange Peel, Sweet (Boil 5,0 mins)	Spice	11	-
3,00 g	Coriander Seed (Boil 5,0 mins)	Spice	12	-
1,00 g	Cinnamon Stick (Boil 5,0 mins)	Spice	13	-
1,00 g	Thyme (dried) (Boil 5,0 mins)	Spice	14	-
2,0 pkg	SafBrew Specialty Ale (DCL/Fermentis #T-58) [23,66 ml]	Yeast	15	-
1,00 l items	Gas, el og vand 25 liter (Bottling 0,0 mins)	Other	16	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,103 SG
Est Final Gravity: 1,023 SG
Estimated Alcohol by Vol: 10,8 %
Bitterness: 26,1 IBUs
Est Color: 70,4 EBC

Measured Original Gravity: 1,100 SG
Measured Final Gravity: 1,028 SG
Actual Alcohol by Vol: 9,6 %
Calories: 999,0 kcal/l

Mash Profile

Mash Name: Temperature Mash, 1 Step, Full Body
Sparge Water: 14,32 l
Sparge Temperature: 78,0 C
Adjust Temp for Equipment: FALSE

Total Grain Weight: 8,642 kg
Grain Temperature: 22,2 C
Tun Temperature: 22,2 C
Mash PH: 5,20

Mash Steps

Name	Description	Step Temperature	Step Time
Saccharification	Add 20,17 l of water at 75,0 C	68,3 C	80 min
Mash Out	Heat to 78,0 C over 10 min	78,0 C	10 min

Sparge: Fly sparge with 14,32 l water at 78,0 C

Mash Notes: Temperature mash for use when mashing in a brew pot over a heat source such as the stove. Use heat to maintain desired temperature during the mash.

Carbonation and Storage

Carbonation Type: Bottle
Pressure/Weight: 98,94 g
Keg/Bottling Temperature: 21,1 C
Fermentation: Belgian, Three Stage

Volumes of CO2: 2,3
Carbonation Used: Bottle with 98,94 g Table Sugar
Age for: 60,00 days
Storage Temperature: 10,0 C

Notes

Krydderierne (appelsinskal, koriander, kanelstang og timian) hældes i en morter og stødes til en ensartet masse. Laves til the i 0,25 liter vand, der trækker i 2 min. Derefter fjernes krydderierne igen. Vandet hældes i øllet lige før det køles ned.

Når øllet er kølet ned til 20 grader, tilsættes gæren under kraftig omrøring (iltning) og start gæringen ved omkring 20 grader.

Pak gerne spanden i liggeunderlag, så temperaturen holdes konstant. Temperaturen stiger og det må den gerne - til 25-27 grader - under gæringen.

Erstatninger:

Belgisk pilsner malt erstattet af Pilsner malt fra Fuglsang

Tysk pilsner malt erstattet af Munich pilsner (sikkert OK)

East Kent Golding erstattet af Golding

Næste gang vil han prøve med decoction mash!

Brugt 100 gram hvid sukker til karbonering

Flasket den 26. september 2014

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