

Toklätt Svärmorsdricka_22 liter

Belgian Golden Strong Ale

Type: All Grain **Date:** 2012-02-12
Batch Size (fermenter): 22,00 l **Brewer:** Bryggkurs DPH
Boil Size: 27,87 l **Asst Brewer:** Erik Ingemar Jonas
Boil Time: 60 min **Equipment:** My Equipment
End of Boil Volume: 25,83 l **Brewhouse Efficiency:** 72,00 %
Final Bottling Volume: 20,49 l **Est Mash Efficiency:** 84,5 %
Fermentation: Ale, Single Stage **Taste Rating(out of 50):** 30,0
Taste Notes:

Ingredients

<u>Ingredients</u>				
Amt	Name	Type	#	%/IBU
5,10 kg	Pilsner (Weyermann) (3,3 EBC)	Grain	1	83,3 %
1,03 kg	Sugar, Table (Sucrose) (2,0 EBC)	Sugar	2	16,7 %
15,56 g	Magnum [15,70 %] – Boil 60,0 min	Hop	3	20,1 IBUs
16,97 g	Select Spalt [5,30 %] – Boil 30,0 min	Hop	4	6,3 IBUs
14,15 g	Select Spalt [5,30 %] – Boil 5,0 min	Hop	5	1,4 IBUs

Beer Profile

Est Original Gravity: 1,071 SG **Measured Original Gravity:** 1,070 SG
Est Final Gravity: 1,009 SG **Measured Final Gravity:** 1,010 SG
Estimated Alcohol by Vol: 8,1 % **Actual Alcohol by Vol:** 7,9 %
Bitterness: 27,7 IBUs **Calories:** 662,2 kcal/l
Est Color: 6,6 EBC

Mash Profile

Mash Name: Single Infusion, Light Body, Mash Out **Total Grain Weight:** 6,13 kg
Sparge Water: 16,17 l **Grain Temperature:** 22,2 C
Sparge Temperature: 75,6 C **Tun Temperature:** 22,2 C
Adjust Temp for Equipment: TRUE **Mash PH:** 5,20

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 13,35 l of water at 65,4 C	59,0 C	75 min
Mash Out	Add 4,41 l of water and heat to 67,0 C over 4 min	67,0 C	10 min

Sparge Step: Fly sparge with 16,17 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

Volumes of CO₂: 2,3

Pressure/Weight: 109,67 g

Carbonation Used: Bottle with 109,67 g Table Sugar

Keg/Bottling Temperature: 21,1 C

Age for: 30,00 days

Fermentation: Ale, Single Stage

Storage Temperature: 18,3 C

Notes

Vi ändrade mäskningssteg till två
59 grader 75min sedan ca 10–15 min 67 grader

Har ingen uppgift om jästsort
Protafloc tillsattes 20 min innan kokslut

Har ingen notering på volym i jästhinken – uppskattat till ca 18–19 liter om jag kommer ihåg

Sedan hade vi 84 Öschle efter kokning så vi spädde ut till ca 70 om jag kommer ihåg rätt

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