

ABT

Belgian Specialty Ale

Type: All Grain

Batch Size (fermenter): 5.50 gal

Boil Size: 7.89 gal

Boil Time: 60 min

End of Boil Volume: 6.76 gal

Final Bottling Volume: 4.75 gal

Fermentation: Ale, Two Stage

Taste Notes:

Date: 1/22/2012

Brewer:

Asst Brewer:

Equipment: Pot and Cooler (10 Gal/37.8 L) - All Grain

Brewhouse Efficiency: 60.00 %

Est Mash Efficiency: 75.4 %

Taste Rating(out of 50): 30.0

Ingredients

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Amt	Name	Type	#	%/IBU
10 lbs	Pilsner (2 Row) Bel (2.0 SRM)	Grain	1	48.8 %
5 lbs	Munich Malt - 10L (10.0 SRM)	Grain	2	24.4 %
1 lbs	Aromatic Malt (26.0 SRM)	Grain	3	4.9 %
8.0 oz	Black (Patent) Malt (500.0 SRM)	Grain	4	2.4 %
2 lbs	Candi Sugar, Amber (75.0 SRM)	Sugar	5	9.8 %
2 lbs	Candi Sugar, Dark (180.0 SRM)	Sugar	6	9.8 %
0.50 oz	Challenger [7.50 %] - Boil 90.0 min	Hop	7	9.4 IBUs
0.25 oz	Styrian Goldings [5.40 %] - Boil 20.0 min	Hop	8	1.9 IBUs
1.0 pkg	Trappist High Gravity (Wyeast Labs #3787) [124.21 ml]	Yeast	9	-

Beer Profile

Est Original Gravity: 1.090 SG

Est Final Gravity: 1.011 SG

Estimated Alcohol by Vol: 10.6 %

Bitterness: 11.3 IBUs

Est Color: 42.4 SRM

Measured Original Gravity: 1.046 SG

Measured Final Gravity: 1.010 SG

Actual Alcohol by Vol: 4.7 %

Calories: 151.6 kcal/12oz

Mash Profile

Mash Name: Single Infusion, Full Body, Batch Sparge

Sparge Water: 4.71 gal

Sparge Temperature: 168.0 F

Adjust Temp for Equipment: FALSE

Total Grain Weight: 20 lbs 8.0 oz

Grain Temperature: 72.0 F

Tun Temperature: 72.0 F

Mash PH: 5.20

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 22.63 qt of water at 167.2 F	156.0 F	45 min

Sparge Step: Batch sparge with 2 steps (0.52gal, 4.19gal) of 168.0 F water

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: 3.73 oz

Keg/Bottling Temperature: 70.0 F

Fermentation: Ale, Two Stage

Volumes of CO2: 2.3

Carbonation Used: Bottle with 3.73 oz Corn Sugar

Age for: 30.00 days

Storage Temperature: 65.0 F

Notes

Created with [BeerSmith](#)