

ØLB Nr. 81 Løjm Rokkefår

Belgian Specialty Ale (16 E)

Type: All Grain
Batch Size: 40,00 l
Boil Size: 56,33 l
Boil Time: 90 min
End of Boil Vol: 45,83 l
Final Bottling Vol: 35,00 l
Fermentation: Ale, Two Stage

Date: 01 Oct 2016
Brewer: Alle
Asst Brewer:
Equipment: 1 Blichmann BoilerMaker 55 Gallon (50 l) 25%
Efficiency: 72,00 %
Est Mash Efficiency: 79,2 %
Taste Rating: 45,0



Taste Notes:

Prepare for Brewing

- Create a yeast starter with 1,00 l of wort
- Clean and Prepare Brewing Equipment
- Total Water Needed: 73,22 l
- Mash Water Acid:

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU
9,00 kg	Pilsner (2 Row) Ger (3,9 EBC)	Grain	1	67,3 %
1,50 kg	Caramunich Malt (90,0 EBC)	Grain	2	11,2 %
0,50 kg	Oats, Malted (2,0 EBC)	Grain	3	3,7 %
0,40 kg	Special B Malt (300,0 EBC)	Grain	4	3,0 %
0,25 kg	Chocolate Malt Fawcett (1000,0 EBC)	Grain	5	1,9 %
0,22 kg	Carared (45,0 EBC)	Grain	6	1,6 %

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 35,95 l of water at 74,7 C	68,9 C	45 min

- Sparge Water Acid:
- Batch sparge with 2 steps (6,60l, 30,67l) of 75,6 C water
- Add water to achieve boil volume of 56,33 l
- Estimated pre-boil gravity is 1,059 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU
1,20 kg	Candi Sugar, Amber 73% (liquid) (250,0 EBC)	Sugar	7	9,0 %
0,30 kg	Candi Sugar, Dark 78% (liquid) (2000,0 EBC)	Sugar	8	2,2 %
75,00 g	Perle 6 [6,00 %] - Boil 75,0 min	Hop	9	21,1 IBUs
50,00 g	Perle 6 [6,00 %] - Boil 30,0 min	Hop	10	10,3 IBUs
15,00 g	Klar urt (Boil 15,0 mins)	Fining	11	-
25,00 g	Perle 6 [6,00 %] - Boil 5,0 min	Hop	12	1,3 IBUs
20,00 g	Coriander Seed (Boil 5,0 mins)	Spice	13	-
3,56 tsp	Yeast Nutrient (Boil 1,0 mins)	Other	14	-

- Estimated Post Boil Vol: 45,83 l and Est Post Boil Gravity: 1,076 SG

Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 40,00 l

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU
2,0 pkg	Abbey IV Ale Yeast (White Labs #WLP540) [50,28 ml]	Yeast	15	-

- Measure Actual Original Gravity _____ (Target: 1,076 SG)
- Measure Actual Batch Volume _____ (Target: 40,00 l)
- Add water if needed to achieve final volume of 40,00 l

Fermentation

- 01 Oct 2016 - Primary Fermentation (4,00 days at 19,4 C ending at 19,4 C)

Primary Ingredients

Amt	Name	Type	#	%/IBU
2,11 tsp	Yeast Nutrient (Primary 3,0 days)	Other	16	-
20,00 g	Coriander Seed (Primary 3,0 days)	Spice	17	-

- 05 Oct 2016 - Secondary Fermentation (10,00 days at 19,4 C ending at 19,4 C)

Dry Hop and Bottle/Keg

- Measure Final Gravity: _____ (Estimate: 1,014 SG)
- Date Bottled/Kegged: 15 Oct 2016 - Carbonation: Bottle with 238,46 g Table Sugar
- Age beer for 30,00 days at 18,3 C
- 14 Nov 2016 - Drink and enjoy!

Notes

If using unflaked corn, need to boil separately before adding to mash.

Note that added to primary at t+5 days, 150 g Candi Sugar (dark 78%) and 10 g coriander seed.

Based on winning Dutch recipe, with some modifications (mostly around getting the colour right), and adapting to ingredients available here e.g., candi sugar EBC 2000 or 250 nothing in between.