

Bryg Nr. 140 Lutter Øl

Belgian Golden Strong Ale (25 C)

Type: All Grain
Batch Size: 140,00 L
Boil Size: 163,62 L
Boil Time: 90 min
End of Boil Vol: 153,12 L
Final Bottling Vol: 130,00 L
Fermentation: Ale, Two Stage

Date: 31 May 2025
Brewer: ØLB
Asst Brewer:
Equipment: 150_ Lille gÅrningstank
 130L
Efficiency: 70,00 %
Est Mash Efficiency: 73,5 %
Taste Rating: 30,0



Taste Notes:

Prepare for Brewing

- ☐ No yeast starter used
- ☐ Clean and Prepare Brewing Equipment
- ☐ Total Water Needed: 221,99 L
- ☐ Mash Water Acid: None

Water Prep

Amt	Name	Type	#	%/IBU	Volume
221,99 L	Øster Løgum Vand	Water	1	-	-
50,00 ml	Lactic Acid (Mash)	Water Agent	2	-	-
23,00 g	Epsom Salt (MgSO4) (Mash)	Water Agent	3	-	-
12,00 g	Salt (Mash)	Water Agent	4	-	-

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
47,00 kg	BEST Pilsen Malt (BESTMALZ) (3,5 EBC)	Grain	5	82,8 %	30,64 L
4,00 kg	CHÂTEAU WHEAT BLANC (4,5 EBC)	Grain	6	7,0 %	2,61 L
0,60 kg	CHÂTEAU MUNICH (25,0 EBC)	Grain	7	1,1 %	0,39 L
0,60 kg	Caramunich Malt (110,3 EBC)	Grain	8	1,1 %	0,39 L
0,59 kg	Melanoiden Malt (39,4 EBC)	Grain	9	1,0 %	0,38 L
0,50 kg	Aromatic Malt (51,2 EBC)	Grain	10	0,9 %	0,33 L
12,00 g	Epsom Salt (MgSO4) (Sparge)	Water Agent	11	-	-
3,00 g	Salt (Sparge)	Water Agent	12	-	-

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 143,97 L of water at 72,9 C	66,7 C	60 min

- ☐ Sparge Water Acid: 21,6 ml (1,5 tbsp) Lactic Acid (88%)
- ☐ Fly sparge with 78,02 L water at 75,6 C
- ☐ Add water to achieve boil volume of 163,62 L
- ☐ Estimated pre-boil gravity is 1,083 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
3,50 kg	Candi Sugar, Clear [Boil] (1,0 EBC)	Sugar	13	6,2 %	2,48 L
250,00 g	Mt. Hood [6,00 %] - Boil 30,0 min	Hop	14	14,0 IBUs	-
100,00 g	Pilgrim [11,50 %] - Boil 30,0 min	Hop	15	10,8 IBUs	-
180,00 g	Coriander Seed (Boil 5,0 mins)	Spice	16	-	-
180,00 g	Orange Peel, Sweet (Boil 5,0 mins)	Spice	17	-	-

- ☐ Estimated Post Boil Vol: 153,12 L and Est Post Boil Gravity: 1,092 SG

Cool and Transfer Wort

- ☐ Cool wort to fermentation temperature
- ☐ Transfer wort to fermenter
- ☐ Add water if needed to achieve final volume of 140,00 L

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU	Volume
6,0 pkg	Trappist Ale (White Labs #WLP500) [35,49 ml]	Yeast	18	-	-

- ☐ Measure Actual Original Gravity _____ (Target: 1,092 SG)
- ☐ Measure Actual Batch Volume _____ (Target: 140,00 L)

Fermentation

- ☐ 31 May 2025 - Primary Fermentation (4,00 days at 19,4 C ending at 19,4 C)
- ☐ 04 Jun 2025 - Secondary Fermentation (10,00 days at 19,4 C ending at 19,4 C)

Dry Hop and Bottle/Keg

- ☐ Measure Final Gravity: _____ (Estimate: 1,016 SG)
- ☐ Date Bottled/Kegged: 14 Jun 2025 - Carbonation: Bottle with 838,23 g Table Sugar
- ☐ Age beer for 30,00 days at 18,3 C
- ☐ 14 Jul 2025 - Drink and enjoy!

Notes