

ØLB Nr. 92 Løjm Rokkefår

Belgian Dark Strong Ale (26 D)

Type: All Grain
Batch Size: 200,00 l
Boil Size: 223,00 l
Boil Time: 90 min
End of Boil Vol: 212,50 l
Final Bottling Vol: 186,00 l
Fermentation: Ale, Two Stage

Date: 18 Nov 2017
Brewer: Alle
Asst Brewer:
Equipment: 1a_Blichmann BoilerMaker 55 Gallon (230 l/200)
100%
Efficiency: 80,00 %
Est Mash Efficiency: 81,6 %
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: 283,08 l
- Mash Water Acid:

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU
40,00 kg	Pilsner (2 Row) Ger (3,9 EBC)	Grain	1	62,5 %
5,50 kg	Oats, Malted (2,0 EBC)	Grain	2	8,6 %
5,00 kg	CHÂTEAU MUNICH (25,0 EBC)	Grain	3	7,8 %
4,00 kg	Special B Malt (300,0 EBC)	Grain	4	6,3 %
1,50 kg	Chocolate Malt Fawcett (1000,0 EBC)	Grain	5	2,3 %
1,00 kg	Caramel Rye Malt (80,0 EBC)	Grain	6	1,6 %
60,00 ml	Amylase Enzyme (Mash 60,0 mins)	Other	7	-

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 139,80 l of water at 73,9 C	67,0 C	75 min

- Sparge Water Acid:
- Fly sparge with 143,28 l water at 75,6 C
- Add water to achieve boil volume of 223,00 l
- Estimated pre-boil gravity is 1,073 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU
7,00 kg	Candi Sugar, Amber 73% (liquid) (220,0 EBC)	Sugar	8	10,9 %
350,00 g	Perle 6 [6,00 %] - Boil 75,0 min	Hop	9	18,8 IBUs
100,00 g	Bravo [15,50 %] - Boil 60,0 min	Hop	10	13,3 IBUs
200,00 g	Perle 6 [6,00 %] - Boil 30,0 min	Hop	11	7,9 IBUs
10,00 g	Klar urt (Boil 15,0 mins)	Fining	12	-
8,00 g	EuroGel 10 g / 250 liter (Boil 15,0 mins)	Fining	13	-
7,00 g	Yeast Nutrient (Boil 15,0 mins)	Other	14	-
150,00 g	Perle 6 [6,00 %] - Boil 5,0 min	Hop	15	1,5 IBUs
100,00 g	Coriander Seed (Boil 5,0 mins)	Spice	16	-

- Estimated Post Boil Vol: 212,50 l and Est Post Boil Gravity: 1,080 SG

Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 200,00 l

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU
7,0 pkg	Abbey IV Ale Yeast (White Labs #WLP540) [50,28 ml]	Yeast	17	-

- Measure Actual Original Gravity _____ (Target: 1,080 SG)
- Measure Actual Batch Volume _____ (Target: 200,00 l)
- Add water if needed to achieve final volume of 200,00 l

Fermentation

- 18 Nov 2017 - Primary Fermentation (4,00 days at 19,4 C ending at 19,4 C)

Primary Ingredients

Amt	Name	Type	#	%/IBU
100,00 g	Coriander Seed (Primary 3,0 days)	Spice	18	-

- 22 Nov 2017 - Secondary Fermentation (10,00 days at 19,4 C ending at 19,4 C)

Dry Hop and Bottle/Keg

- Measure Final Gravity: _____ (Estimate: 1,012 SG)
- Date Bottled/Kegged: 02 Dec 2017 - Carbonation: Bottle with 1267,24 g Table Sugar
- Age beer for 30,00 days at 18,3 C
- 01 Jan 2018 - Drink and enjoy!

Notes

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

Note that added to primary at +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.