

Tall, Dark and Belgian

Created by Don Levey on 07/15/2007

Brew Target Statistics							
Style	Belgian Dark Strong Ale	Efficiency	69.55074875208015 %	Pre-boil Volume	7.50 gallons US	OG	1.098
IBU	17.9	Mash Ratio	1.2 qt/lb	Post-boil Volume	5.50 gallons US	FG	1.023
SRM	17.8	Mash Time	60 min	Boil Time	120 min	Attenuation	76.84210526315792 %
ABV	10.0 %	Liquor Temp. Loss	0.0 F	Evaporation	1 gallons		

Fermentables					
Name	Quantity	Percent	Extract Potential	SRM	Method
Belgian Pils	14 lb	65.1 %	1.035/lb/gal	1.8	Mash
Munich Light	3.5 lb	16.3 %	1.033/lb/gal	8	Mash
Belgian Aromatic	0.75 lb	3.5 %	1.030/lb/gal	25	Mash
Brown Sugar	1.25 lb	5.8 %	1.045/lb/gal	2	Steep
Belgian CaraMunich	0.5 lb	2.3 %	1.033/lb/gal	75	Mash
Belgian Special B	0.5 lb	2.3 %	1.029/lb/gal	147	Mash
Melanoidin	0.5 lb	2.3 %	1.033/lb/gal	35	Mash
German Wheat	0.5 lb	2.3 %	1.039/lb/gal	1.8	Mash
White Cane Sugar (Gran)	0 lb	0 %	1.042/lb/gal	0	
Totals:	21.5 pounds	100%	1.098	17.8	

Mash Schedule						
Type	Start Temp	End Temp	Method	Ramp Minutes	Step Minutes	Instructions
alpha	152 F	152 F	infusion	0	60	Mash in with 6.1 gallons US of water at 164.2 F
sparge	170 F	170 F	fly	0	60	Sparge with 4.2 gallons US at 170.0F to collect 7.5 gallons US

Flavor Addition Schedule						
Name	Quantity	Form	Alpha	Stage	Time	
Hallertauer	2 oz	Leaf	4.1	Boil	60	
Hop totals:	2.0 ounces		17.9			

Fermentation Schedule	
Yeast	WLP550 Belgian Ale Yeast
	Fermentation temperature