

47: Westy 12

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Category: 16 – Belgian and French Ale
Subcategory: E – Belgian Specialty Ale



Kettle Volume: 7.4 gal (S.G.: 1.065) Efficiency: 74.0%
Boil Duration: 2.0 hr Attenuation: 88.0%
Evaporation: 2.2 gal Evap/Hour: 1.1 gal
Water Volume Added: -0.0 gal
Final Volume: 5 gal (S.G.: 1.096)

Ingredients:

- 14.0 lb Pilsen Malt
- 2.0 lb Munich Malt 1
- 2.0 lb Belgian D Candi Syrup
- 15.0 g Magnum (12.1%) – added during boil, boiled 90 min
- 28.35 g Vanguard (4.4%) – added during boil, boiled 30 min
- 28.35 g Vanguard (4.4%) – added during boil, boiled 15 min
- 1.0 ea WYeast 3787 Trappist High Gravity

Water:

- 5.0 gal Distilled Water
- 4.06 gal Lawrence, IN
- 5.0 g Calcium Chloride (Calcium Chloride (anhydrous))

Style:

| Recipe | Guideline |
|-------------------------|---------------|
| Original Gravity: 1.096 | 1.026 – 1.120 |
| Terminal Gravity: 1.012 | 0.995 – 1.035 |
| Color: 18.77 °SRM | 1.0 – 50.0 |
| Alcohol: 11.22% | 2.5% – 14.5% |
| Bitterness: 37.6 | 0.0 – 100.0 |



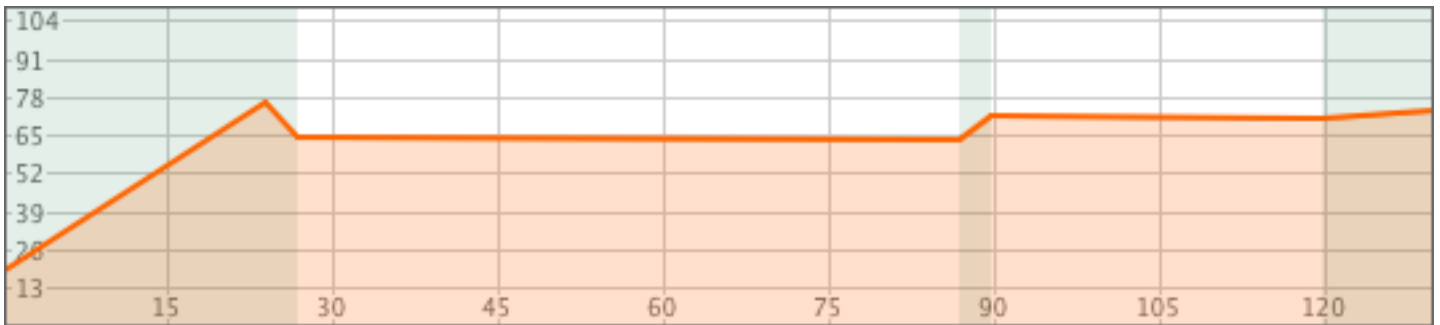
Analysis:

| Apparent | Real | Weight | Calories |
|---------------------------|-----------|------------------|--------------------|
| Original Extract: 22.9 °P | 22.9 °P | Alcohol: 31.62 g | 218.19 kcal |
| Attenuation: 88.0% | 70.1% | Carbs: 24.22 g | 92.03 kcal |
| Terminal Extract: 2.95 °P | 6.85 °P | Protein: 1.7 g | 6.78 kcal |
| % Alcohol: 11.22% ABV | 8.81% ABW | | Total: 317.01 kcal |

Schedule:

Ambient Air: 20 °C
Source Water: 15 °C
Elevation: 240 m

| | Elapsed | Thickness | Final Temp | Available |
|--|----------|-----------|------------|-----------|
| 26.7 min Mash In <i>Liquor: 4.01 gal</i> <i>Strike: 77.42 °C</i> <i>Target: 65.0 °C</i> | 00:26:44 | 2.09 L/kg | 65.0 °C | 1.9 gal |
| 60 min Beta Rest <i>Rest: 60 min</i> <i>Final: 64.4 °C</i> | 01:26:44 | 2.09 L/kg | 64.4 °C | 1.9 gal |
| 3.0 min Infusion <i>Water: 1.7 gal</i> <i>Temperature: 95 °C</i> <i>Target: 72 °C</i> | 01:29:44 | 2.98 L/kg | 72 °C | 3.65 gal |
| 30 min Alpha Rest <i>Rest: 30 min</i> <i>Final: 71.7 °C</i> | 01:59:44 | 2.98 L/kg | 71.7 °C | 3.65 gal |
| 10.0 min Batch Sparge <i>Sparge #1</i> <i>Volume: 3.35 gal</i> <i>Temperature: 85 °C</i> <i>Duration: 10 min</i> <i>Total Runoff: 7.09 gal</i> | 02:09:44 | 0.0 L/kg | 74.7 °C | 0.0 gal |



Carbonation:

Natural Conditioning

Beer Temp: 77.0 °F
 Priming Agent Rate: 3.82 g/L
 Priming Agent Mass: 153.17 g
 Volumes CO2: 3

Forced Carbonation

Beer Temp: 44.0 °F
 Pressure: 20.1 PSI
 Volumes CO2: 3

Volume Adjustments:

-100 mL Kettle
 -.25 gal Fermenter

Notes:

Overshot mash temp for first rest (68°C), probably due to error in ambient temp. Whirlpooled to 21°C after 33 min, then ran into fermenter, aerated 20 min, and pitched at 66°F. Cooled to 63°F after four hours using ice.