

101: 10.2 Mk6

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Date: 10/08/13
Category: 16 – Belgian and French Ale
Subcategory: E – Belgian Specialty Ale



| | |
|-----------------------------------|---------------------|
| Kettle Volume: 7.62 gal (7.85 °P) | Efficiency: 78.02% |
| Boil Duration: 1.75 h | Attenuation: 86.3% |
| Evaporation: 1.4 gal | Evap./Hour: 0.8 gal |
| Water Volume Added: 0.0 gal | |
| Final Volume: 6.0 gal (9.9 °P) | |

Ingredients:

5.5 lb (64.7%) German 2-row Pils
2.5 lb (29.4%) White Wheat Malt; Briess
0.5 lb (5.9%) Cara 20 – Caramel Malt; Dingemans
12.0 g (100.0%) Magnum (12.2%) – added during boil, boiled 90 m
0.5 ea Whirlfloc Tablets (Irish moss) – added during boil, boiled 15 m
380 g WYeast 3522 Belgian Ardennes™
8.0 mL BioFine Clear A3 – added dry to secondary fermenter

Water:

4.0 g Calcium Chloride (Calcium Chloride (anhydrous))
8.5 gal Durango, CO

Style:

| Recipe | Guideline |
|--------------------------|--------------|
| Original Gravity: 9.9 °P | 6.57 – 28.05 |
| Terminal Gravity: 1.4 °P | -1.3 – 8.77 |
| Color: 4.21 SRM | 1.0 – 50.0 |
| Alcohol: 4.46% | 2.5% – 14.5% |
| Bitterness: 15.1 | 0.0 – 100.0 |



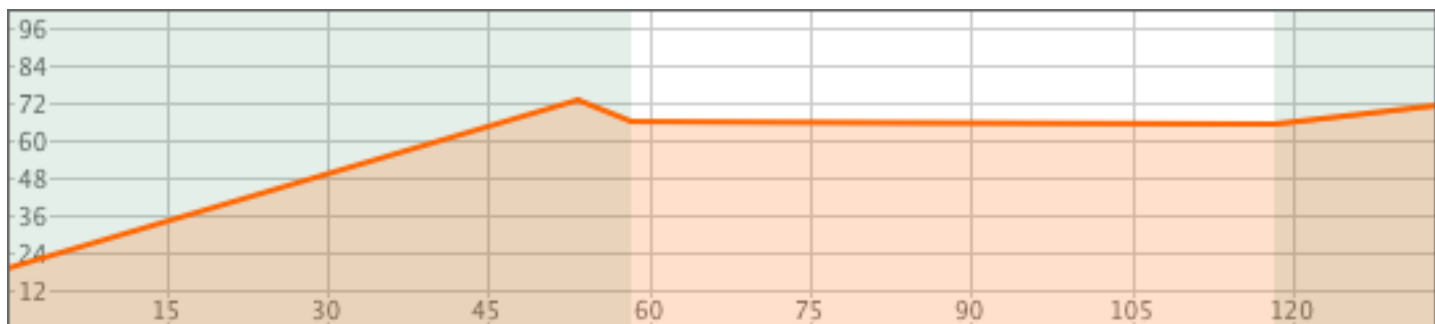
Analysis:

| Apparent | Real | Weight | Calories |
|--------------------------|-----------|------------------|--------------------|
| Original Extract: 9.9 °P | 9.9 °P | Alcohol: 16.76 g | 115.66 kcal |
| Attenuation: 86.3% | 69.8% | Carbs: 13.74 g | 52.21 kcal |
| Terminal Extract: 1.4 °P | 2.99 °P | Protein: 0.96 g | 3.85 kcal |
| % Alcohol: 4.46% ABV | 3.52% ABW | | Total: 171.72 kcal |

Schedule:

Ambient Air: 20 °C
Source Water: 15 °C
Elevation: 6600 ft

| | Elapsed | Thickness | Final Temp. | Available |
|--|----------|-----------|-------------|-----------|
| 58.3 m Mash In <i>Liquor: 4.75 gal</i> <i>Strike: 74.39 °C</i> <i>Target: 67.0 °C</i> | 00:58:19 | 4.66 L/kg | 67.0 °C | 3.73 gal |
| 60 m Saccharification Rest <i>Rest: 60 m</i> <i>Final: 66.4 °C</i> | 01:58:19 | 4.66 L/kg | 66.4 °C | 3.72 gal |
| 15.0 m Batch Sparge <i>Sparge #1</i> <i>Volume: 3.69 gal</i> <i>Temperature: 85 °C</i> <i>Duration: 15 m</i> <i>Total Runoff: 7.51 gal</i> | 02:13:19 | 0.0 L/kg | 72.3 °C | 0.0 gal |



Carbonation:

Natural Conditioning
 Beer Temp: 68.0 °F
 Priming Agent Rate: 4.02 g/L
 Priming Agent Mass: 134.0 g
 Volumes CO2: 2.4

Forced Carbonation
 Beer Temp: 30 °C
 Pressure: 36.62 PSI
 Volumes CO2: 2.4

Volume Adjustments:

-100 mL Kettle
 -.25 gal Fermenter

Notes:

CaCl2 in mash. Mash pH ~5.6, temperature 66.5°C.
 1R: 3.8 gal, 12.4°P; 2R: gal, 4.0°P.
 Pre-boil: 7.4 gal, 8.4°P.
 Post-boil: 5.9 gal, 9.9°P.
 10 min whirlpool, 20 min hot stand. min KO (74°F).
 Pitched 380 g thin slurry (500 mL, 2 L starter) on day 1.
 Pitched at 18°C; ramped to 22°C on day 3. Crashed to ~5°C on day 8; kegged on day 9.