

Double D Goldilocks Belgian Strong

Belgian Golden Strong Ale (25 C)

Type: All Grain

Batch Size: 10.00 gal

Boil Size: 12.59 gal

Boil Time: 60 min

End of Boil Vol: 11.46 gal

Final Bottling Vol: 9.25 gal

Fermentation: Ale, Single Stage

Taste Notes:

Date: 14 May 2018

Brewer: Double D

Asst Brewer:

Equipment: Double D Equipment

Efficiency: 72.00 %

Est Mash Efficiency: 79.2 %

Taste Rating: 30.0



Ingredients

Amt	Name	Type	#	%/IBU
20 lbs	Pale Malt, Maris Otter (3.0 SRM)	Grain	1	69.0 %
3 lbs	Munich 10L (Briess) (10.0 SRM)	Grain	2	10.3 %
3 lbs	Pilsen Malt 2-Row (Briess) (1.0 SRM)	Grain	3	10.3 %
2 lbs	Oats, Flaked (1.0 SRM)	Grain	4	6.9 %
8.0 oz	Soft Candi Sugar, Blanc (White) [Boil for 60 min](0.0 S...	Dry Extract	5	1.7 %
1.50 oz	Chinook [13.00 %] - Boil 60.0 min	Hop	6	25.6 IBUs
8.0 oz	Candi Sugar, Dark [Boil for 60 min](275.0 SRM)	Sugar	7	1.7 %
0.50 tsp	Irish Moss (Boil 10.0 mins)	Fining	8	-
1.0 pkg	Belgian Strong Ale Yeast (White Labs #WLP545) [50.2...	Yeast	9	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.079 SG

Est Final Gravity: 1.011 SG

Estimated Alcohol by Vol: 9.1 %

Bitterness: 25.6 IBUs

Est Color: 12.1 SRM

Measured Original Gravity: 1.064 SG

Measured Final Gravity: 1.002 SG

Actual Alcohol by Vol: 8.2 %

Calories: 209.9 kcal/12oz

Mash Profile

Mash Name: Single Infusion, Light Body, No Mash Out

Sparge Water: 7.20 gal

Sparge Temperature: 168.0 F

Adjust Temp for Equipment: TRUE

Est Mash PH: 5.67

Measured Mash PH: 0.00

Total Grain Weight: 29 lbs

Grain Temperature: 72.0 F

Tun Temperature: 72.0 F

Target Mash PH: 5.20

Mash Acid Addition:

Sparge Acid Addition:

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 38.20 qt of water at 162.1 F	150.0 F	75 min

Sparge: Fly sparge with 7.20 gal water at 168.0 F

Mash Notes: Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

Carbonation and Storage

Carbonation Type: Keg

Pressure/Weight: 12.54 PSI

Keg/Bottling Temperature: 45.0 F

Fermentation: Ale, Single Stage

Fermenter:

Volumes of CO2: 2.3

Carbonation Est: Keg with 12.54 PSI

Carbonation (from Meas Vol): Keg with 12.54 PSI

Age for: 30.00 days

Storage Temperature: 65.0 F

Notes

Created with BeerSmith