

Belgian Dark Strong Ale

Size: 6.0 gal

Efficiency: 75.0%

Attenuation: 75.0%

Original Gravity: 1.094 (1.075 - 1.110)

Terminal Gravity: 1.023 (1.010 - 1.024)

Color: 24.16 (12.0 - 22.0)

Alcohol: 9.36% (8.0% - 11.0%)

Bitterness: 26.8 (20.0 - 30.0)

Ingredients:

15.0 lb Pilsner Malt

1.5 oz Goldings (5.0%) - added during boil, boiled 60.0 min

1.0 lb Candi Sugar Dark

0.5 oz Hallertau (4.5%) - added during boil, boiled 15 min

1.5 lb White Table Sugar

1.0 lb Caramunich® TYPE II

.2 oz Carafa® TYPE II

.5 lb Aromatic Malt

.5 lb Belgian Biscuit

.25 lb Belgian Special B

Schedule:

mash - Liquor: 5.39 gal;

Strike: 164.59 °F;

Target: 152.0 °F

sparge - Sparge Volume: 8.63 gal;

Sparge Temperature: 168.0 °F;

Runoff: 8.66 gal

Yeast wyeast 3787 Trapist High Gravity