

366 Fit for a King Quad 5 Gallon All Grain

Belgian Dark Strong Ale (26 D)

Type: All Grain
Batch Size: 5.00 gal
Boil Size: 6.53 gal
Boil Time: 60 min
End of Boil Vol: 5.99 gal
Final Bottling Vol: 4.60 gal
Fermentation: Ale, Two Stage

Date: 10 Jan 2023
Brewer: Thomas Monti
Asst Brewer:
Equipment: All Grain - Standard 5 Gal/19l Batch - Cooler
Efficiency: 72.00 %
Est Mash Efficiency: 82.8 %
Taste Rating: 30.0



Taste Notes:

Prepare for Brewing

- Hydrate yeast with 413.37 ml warm water and add optional 20.7 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 8.42 gal
- Mash Water Acid: None

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
10 lbs 7.0 oz	Malteurop Pilsen (1.8 SRM)	Grain	1	72.0 %	0.82 gal
1 lbs 4.0 oz	Aromatic Malt (26.0 SRM)	Grain	2	8.6 %	0.10 gal
1 lbs 1.0 oz	Carapils (Briess) (1.5 SRM)	Grain	3	7.3 %	0.08 gal
15.0 oz	Special B (Dingemans) (147.5 SRM)	Grain	4	6.5 %	0.07 gal

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 4.28 gal of water at 164.0 F	150.0 F	75 min

- Sparge Water Acid: None
- Fly sparge with 4.15 gal water at 168.0 F
- Add water to achieve boil volume of 6.53 gal
- Estimated pre-boil gravity is 1.063 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
1.00 oz	Fuggie [4.50 %] - Boil 60.0 min	Hop	5	12.2 IBUs	-
1.00 oz	Tettnang [4.50 %] - Boil 60.0 min	Hop	6	12.2 IBUs	-
1.00 oz	Fuggie [4.50 %] - Boil 15.0 min	Hop	7	6.2 IBUs	-
13.0 oz	Candi Sugar, Amber [Boil] [Boil for 15 min](75.0 SRM)	Sugar	8	5.6 %	0.07 gal

- Estimated Post Boil Vol: 5.99 gal and Est Post Boil Gravity: 1.078 SG

Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 5.00 gal

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU	Volume
1.0 pkg	Safebrew Abbey Ale (DCL/Fermentis #BE-256)	Yeast	9	-	-

- Measure Actual Original Gravity _____ (Target: 1.078 SG)
- Measure Actual Batch Volume _____ (Target: 5.00 gal)

Fermentation

- 10 Jan 2023 - Primary Fermentation (4.00 days at 67.0 F ending at 67.0 F)
- 14 Jan 2023 - Secondary Fermentation (10.00 days at 67.0 F ending at 67.0 F)

Dry Hop and Bottle/Keg

- Measure Final Gravity: _____ (Estimate: 1.008 SG)
- Date Bottled/Kegged: 24 Jan 2023 - Carbonation: Bottle with 3.61 oz Corn Sugar
- Age beer for 30.00 days at 65.0 F
- 23 Feb 2023 - Drink and enjoy!

Notes