

366 Fit for a King Quad 5 Gallon Extract

Belgian Dark Strong Ale (26 D)

Type: Extract
Batch Size: 5.00 gal
Boil Size: 4.28 gal
Boil Time: 60 min
End of Boil Vol: 3.91 gal
Final Bottling Vol: 4.60 gal

Date: 10 Jan 2023
Version: 1
Brewer: Thomas Monti
Asst Brewer:
Equipment: Extract - Standard 5 Gal/19 l Batch
Fermentation: Ale, Two Stage
Taste Rating: 30.0



Taste Notes:

Prepare for Brewing

- Hydrate yeast with 421.69 ml warm water and add optional 21.1 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 6.28 gal

Mash or Steep Grains

- Steep Water Volume: 3.32 gal
- Steep Grain Weight: 3 lbs 10.0 oz
- Steep Time: 30
- Steep Temp: 155.0

Grains to Steep

Amt	Name	Type	#	%/IBU	Volume
1 lbs 7.0 oz	Carapils (Briess) [Steep] (1.5 SRM)	Grain	1	9.5 %	0.11 gal
1 lbs 4.0 oz	Caramel/Crystal Malt - 20L [Steep] (20.0 SRM)	Grain	2	8.2 %	0.10 gal
15.0 oz	Special B (Dingemans) [Steep] (147.5 SRM)	Grain	3	6.2 %	0.07 gal

Boil Wort with Extract

- Boil Fermentables Weight: 11 lbs 9.0 oz
- Boil Fermentables Volume: 0.96 gal
- Est Boil Water Addition: 0.00 gal
- Target Boil Volume: 4.28 gal
- Estimated pre-boil gravity is 1.113 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
1 lbs	DME Dark Traditional (Briess) [Boil] (8.0 SRM)	Dry Extract	4	6.6 %	0.08 gal
9 lbs 9.0 oz	LME Pilsen Light (Briess) [Boil] (2.3 SRM)	Extract	5	63.0 %	0.80 gal
2.00 oz	Tettnang [4.50 %] - Boil 60.0 min	Hop	6	15.6 IBUs	-
1.00 oz	Fuggie [4.50 %] - Boil 60.0 min	Hop	7	7.8 IBUs	-
1.00 oz	Fuggie [4.50 %] - Boil 15.0 min	Hop	8	3.8 IBUs	-
1 lbs	Candi Sugar, Amber [Boil] [Boil for 15 min](75.0 SRM)	Sugar	9	6.6 %	0.08 gal

- Estimated Post Boil Vol: 3.91 gal and Est Post Boil Gravity: 1.080 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	10	-	-

- Measure Actual Original Gravity _____ (Target: 1.080 SG)
- Measure Actual Batch Volume _____ (Target: 5.00 gal)
- Add water if needed to achieve final volume of 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: 1.012 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