

Greg's Belgian Dark Strong - Belgian Dark Strong Ale (18E)

Brewer

Date

Batch Size	5.500 gal	Boil Size	6.750 gal
Boil Time	1.000 hr	Efficiency	70%
OG	1.101 sg	FG	1.023 sg
ABV	11.3%	IBU	26.9 (Tinseth)
Color	35.4 srm (Morey)	Estimated calories (per 12 oz)	337

Fermentables

Name	Type	Amount	Mashed	Late	Yield	Color
Pilsner (2 Row) Bel	Grain	15.000 lb	Yes	No	79%	2.0 srm
Munich Malt	Grain	3.000 lb	Yes	No	80%	9.0 srm
Aromatic Malt	Grain	1.000 lb	Yes	No	78%	26.0 srm
Candi Sugar, Dark	Sugar	1.000 lb	No	No	78%	275.0 srm
Caramunich Malt	Grain	1.000 lb	Yes	No	72%	56.0 srm
Special B Malt	Grain	1.000 lb	Yes	No	65%	160.0 srm
Munich Malt - 30L (Gambrinus Dark)	Grain	12.000 oz	Yes	No	77%	30.0 srm
Melanoiden Malt	Grain	8.000 oz	Yes	No	80%	20.0 srm
White Wheat Malt	Grain	8.000 oz	Yes	No	86%	2.0 srm

Total grain: 23.750 lb

Hops

Name	Alpha	Amount	Use	Time	Form	IBU
Warrior	15.5%	0.750 oz	Boil	1.000 hr	Pellet	23.3
Hallertau	4.5%	0.500 oz	Boil	15.000 min	Pellet	2.2
Vanguard	5.5%	1.000 oz	Boil	3.000 min	Pellet	1.4

Misc

Name	Type	Use	Amount	Time
Gelatin	Fining	Secondary	0.250 oz	0.000 s

Yeast

Name	Type	Form	Amount	Stage
WLP530 - Abbey Ale Yeast	Ale	Liquid	2.37 tbsp	Primary

Mash

Name	Type	Amount	Temp	Target Temp	Time
Conversion	Infusion	6.609 gal	168.706 F	152.000 F	1 hr
Final Batch Sparge	Infusion	3.023 gal	212.000 F	165.200 F	15 min