

OG: 1.058

IG: 1.009 May 7

FG:

Apr 28, 2013

Pre-boil Gravity:

Ferment @ 68-70F

Tomme Arthur's Dubbel

Belgian Dubbel

Type: All Grain**Date:** 01/01/2012**Batch Size (fermenter):** 10.00 gal**Brewer:** Brew Like A Monk**Boil Size:** 14.44 gal**Asst Brewer:****Boil Time:** 90 min**Equipment:** Stainless Kegs (10 Gal/37.8 L) - All Grain**End of Boil Volume:** 11.44 gal**Brewhouse Efficiency:** 72.00 %**Final Bottling Volume:** 9.25 gal**Est Mash Efficiency:** 80.7 %**Fermentation:** Ale, Two Stage**Taste Rating(out of 50):** 30.0**Taste Notes:**

Ingredients

Ingredients

| Amt | Name | Type | # | %/IBU |
|----------------------|---|-------------|----|----------|
| - 14 lbs 6oz | Pilsner (2 Row) Bel (2.0 SRM) | Grain | 1 | 58.3 % |
| - 1 lbs 12.0 oz 11oz | Wheat Malt, Bel (2.0 SRM) | Grain | 2 | 7.3 % |
| - 1 lbs 6.1 oz 8oz | Aromatic Malt (26.0 SRM) | Grain | 3 | 5.7 % |
| - 14.4 oz 16oz | Munich Malt (9.0 SRM) | Grain | 4 | 3.7 % |
| - 12.0 oz | Biscuit Malt (23.0 SRM) | Grain | 5 | 3.1 % |
| - 12.0 oz | Caramunich Malt (56.0 SRM) | Grain | 6 | 3.1 % |
| - 12.0 oz 14 1/2 oz | Honey Malt (Gambrinus) (25.0 SRM) | Grain | 7 | 3.1 % |
| - 12.0 oz | Special B Malt (180.0 SRM) | Grain | 8 | 3.1 % |
| 1 lbs | DME Dark Traditional (Briess) (8.0 SRM) | Dry Extract | 9 | 4.2 % |
| 2 lbs | Candi Sugar, Dark (275.0 SRM) | Sugar | 10 | 8.3 % |
| 1.00 oz | Styrian Goldings [5.40 %] - Boil 90.0 min | Hop | 11 | 9.9 IBUs |
| 0.75 oz | Liberty [4.30 %] - Boil 60.0 min | Hop | 12 | 5.5 IBUs |
| 1.0 pkg | Trappist High Gravity (Wyeast Labs #3787) [124.21 ml] | Yeast | 13 | - |

8oz

Raisins @ end of boil.

Wyeast 1214

Belgian Ale

Beer Profile

Est Original Gravity: 1.066 SG**Measured Original Gravity:** 1.046 SG**Est Final Gravity:** 1.011 SG**Measured Final Gravity:** 1.010 SG**Estimated Alcohol by Vol:** 7.3 %**Actual Alcohol by Vol:** 4.7 %**Bitterness:** 15.4 IBUs**Calories:** 151.6 kcal/12oz**Est Color:** 29.3 SRM

Mash Profile

Mash Name: Single Infusion,
Medium Body, Batch Sparge

Sparge Water: 10.39 gal

Sparge Temperature: 168.0 F

Adjust Temp for Equipment:
FALSE

Total Grain Weight: 24 lbs 0.5 oz

Grain Temperature: 72.0 F

Tun Temperature: 72.0 F

Mash PH: 5.20

Mash Steps

| Name | Description | Step Temperature | Step Time |
|---------|----------------------------------|------------------|-----------|
| Mash In | Add 30.29 qt of water at 162.1 F | 152.0 F | 60 min |

Sparge Step: Batch sparge with 2 steps (2.67gal, 7.72gal) of 168.0 F water

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

Carbonation and Storage

Carbonation Type: Bottle

Volumes of CO2: 2.3

Pressure/Weight: 7.27 oz

Carbonation Used: Bottle with 7.27 oz Corn Sugar

Keg/Bottling Temperature: 70.0 F

Age for: 30.00 days

Fermentation: Ale, Two Stage

Storage Temperature: 65.0 F

Notes

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OG: 1.056

AP3

Apr 19, 2013

IG:

FG:

pre-boil gravity: 1.044

American Premium Pilsner

Classic American Pilsner

Type: All Grain**Date:** 01/01/2012**Batch Size (fermenter):** 10.00 gal**Brewer:** The Home Brewing Guide**Boil Size:** 14.44 gal**Asst Brewer:****Boil Time:** 90 min**Equipment:** Stainless Kegs (10 Gal/37.8 L) - All Grain**End of Boil Volume:** 11.44 gal**Brewhouse Efficiency:** 72.00 %**Final Bottling Volume:** 9.25 gal**Est Mash Efficiency:** 79.8 %**Fermentation:** Ale, Two Stage**Taste Rating(out of 50):** 30.0**Taste Notes:**

Ingredients

| Ingredients | | | |
|--------------|--|-------------|-------------|
| Amt | Name | Type | # %/IBU |
| 14 lbs | Pale Malt (2 Row) US (2.0 SRM) | Grain | 1 66.9 % |
| 2 lbs | Rice, Flaked (1.0 SRM) | Grain | 2 9.6 % |
| 1 lbs 9.0 oz | Corn, Flaked (1.3 SRM) | Grain | 3 7.5 % |
| 1 lbs 5.0 oz | Barley, Flaked (1.7 SRM) | Grain | 4 6.3 % |
| 12.0 oz | Vienna Malt (Briess) (3.5 SRM) | Grain | 5 3.6 % |
| 5.0 oz | Munich 10L (Briess) (10.0 SRM) | Grain | 6 1.5 % |
| 1 lbs | DME Golden Light (Briess) (4.0 SRM) | Dry Extract | 7 4.8 % |
| 1.50 oz | Saaz [4.00 %] - Boil 90.0 min | Hop | 8 11.8 IBUs |
| 0.50 oz | Saaz [4.00 %] - Boil 30.0 min | Hop | 9 2.8 IBUs |
| 1.00 oz | Irish Moss (Boil 10.0 mins) | Fining | 10 - |
| 8.00 oz | Malto-Dextrine (Boil 5.0 mins) | Other | 11 - |
| 2.00 oz | Cascade [5.50 %] - Boil 2.0 min | Hop | 12 1.7 IBUs |
| 1.0 pkg | California Lager (Wyeast Labs #2112) [124.21 ml] | Yeast | 13 - |

Beer Profile

Est Original Gravity: 1.056 SG**Measured Original Gravity:** 1.046 SG**Est Final Gravity:** 1.014 SG**Measured Final Gravity:** 1.010 SG**Estimated Alcohol by Vol:** 5.4 %**Actual Alcohol by Vol:** 4.7 %**Bitterness:** 16.4 IBUs**Calories:** 151.6 kcal/12oz**Est Color:** 3.9 SRM

Mash Profile

- ✓ Boil rice for 30 mins
- ✓ Mash in @ 94f & rest for 30 mins
- ✓ Raise to 122f for 30 mins
- ✓ Raise to 140f for 15 mins
- ✓ Raise to 153f for 45 mins
- ✓ Raise to 158f for 20 mins

- ✓ Mashout @ 168f for 10 mins
- ✓ Sparge @ 168f

ferment @ 46-50f
Lager @ 34-35f

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

Total Grain Weight: 20 lbs 14.9 oz

Sparge Water: 10.60 gal

Grain Temperature: 72.0 F

Sparge Temperature: 168.0 F

Tun Temperature: 72.0 F

Adjust Temp for Equipment: TRUE **Mash PH:** 5.20

Mash Steps

| Name | Description | Step Temperature | Step Time |
|---------|----------------------------------|------------------|-----------|
| Mash In | Add 28.91 qt of water at 162.6 F | 150.0 F | 75 min |

Sparge Step: Fly sparge with 10.60 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: Bottle

Volumes of CO2: 2.3

Pressure/Weight: 7.27 oz

Carbonation Used: Bottle with 7.27 oz Corn Sugar

Keg/Bottling Temperature: 70.0 F

Age for: 30.00 days

Fermentation: Ale, Two Stage

Storage Temperature: 65.0 F

Notes

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