

RDB-Blu Dawg

Belgian Dark Strong Ale

Type: All Grain
Batch Size (fermenter): 5.46 gal
Boil Size: 6.93 gal
Boil Time: 60 min
End of Boil Volume: 5.68 gal
Final Bottling Volume: 5.21 gal
Fermentation: Ale, Two Stage
Taste Notes:

Date: 12-May-2012
Brewer: River Dawg
Asst Brewer:
Equipment: RDB-7g Kettle
Brewhouse Efficiency: 72.00 %
Est Mash Efficiency: 72.0 %
Taste Rating(out of 50): 30.0

Ingredients

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Amt	Name	Type	#	%/IBU	
14 lbs	Pale Malt (2 Row) Bel (3.0 SRM)	Grain	1	80.9 %	
8.0 oz	Caramunich Malt (56.0 SRM)	Grain	2	2.9 %	
5.9 oz	Aromatic Malt (26.0 SRM)	Grain	3	2.1 %	
4.0 oz	Special B Malt (180.0 SRM)	Grain	4	1.4 %	
2.9 oz	Chocolate Malt (450.0 SRM)	Grain	5	1.0 %	
1.00 oz	Hallertauer [3.80 %] - Boil 60.0 min	Hop	6	11.2 IBUs	
1.00 oz	Styrian Goldings [4.90 %] - Boil 40.0 min	Hop	7	12.6 IBUs	
2 lbs	Candi Sugar, Amber [Boil for 15 min](75.0 SRM)	Sugar	8	11.6 %	
0.28 tsp	Irish Moss (Boil 10.0 mins)	Fining	9	-	
2.20 g	Seeds of Paradise (Boil 5.0 mins)	Spice	10	-	
2.0 pkg	Belgian Ale Yeast (Wyeast Labs #1214) [124.21 ml]	Yeast	11	-	

Beer Profile

Est Original Gravity: 1.087 SG
Est Final Gravity: 1.017 SG
Estimated Alcohol by Vol: 9.2 %
Bitterness: 23.8 IBUs
Est Color: 26.2 SRM

Measured Original Gravity: 1.091 SG
Measured Final Gravity: 1.010 SG
Actual Alcohol by Vol: 10.8 %
Calories: 311.9 kcal/12oz

Mash Profile

Mash Name: Single Infusion, Full Body, Batch Sparge
Total Grain Weight: 17 lbs 4.8 oz

Sparge Water: 3.98 gal **Grain Temperature:** 65.0 F
Sparge Temperature: 168.0 F **Tun Temperature:** 65.0 F
Adjust Temp for Equipment: TRUE **Mash PH:** 5.20

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 20.12 qt of water at 173.7 F	156.0 F	60 min

Sparge Step: Batch sparge with 2 steps (0.39gal, 3.59gal) 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: 4.09 oz **Carbonation Used:** Bottle with 4.09 oz Corn Sugar
Keg/Bottling Temperature: 70.0 F **Age for:** 30.00 days
Fermentation: Ale, Two Stage **Storage Temperature:** 65.0 F

Notes

Brewed 12May2012

1. Crush grain bill
2. Flame on 5g strike @ 1030
 - a. Heat to 175F
 - b. Preheat MLT for 20'
 - c. Drain @ reheat strike to 175F
3. Smacked the yeast @ 1104
4. Dough in @ 1146
 - a. Mash 45'
 - b. Iodine - conversion not complete - mash additional 15'
 - c. Iodine - conversion complete
5. Vorlauf & batch sparge
 - a. Vorlauf
 - b. First batch 2g
 - c. First running 1.087 (corrected) - mash tastes great!!
 - d. Flame on low
 - e. Second batch 2g
 - f. End of running 1.043 (corrected)
 - g. OG 1.072 (corrected)
 - i. should have followed Beersmith sparge volumes (0.4g / 3.6g)
 - ii. estimated 7g in keggel - actual only 6g?!?

6. Hot break
 - a. Begin 75' boil
 - b. + Hallertaur @ 60'
 - c. + Styrian @ 40'
 - d. + candi sugar @ 15'
 - e. + irish moss & chiller @ 10'
 - f. + grains of paradise @ 5'
7. Flame out
8. Chill to 70F
9. Transfer to carboy
 - a. OG - 1.091 (corrected)
 - b. aerate
 - c. pitch wyeast (2 pkgs)
10. Ferment
 - a. Primary - 3 days
 - b. Harvest/wash yeast
 - c. Secondary - 15 days - interim gravity 1.012
 - d. Tertiary - 2 months
11. at bottling
 - a. FG 1.010 - BeerSmith sez 10.8% :o)
 - b. Prime w/ 4oz dextrose + 3-4g Safale US-05
 - c. Yield: 24-22 oz + 5-12 oz bottles
 - d. Bottle condition 14-30 days
 - e. Basement condition 12+ months

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