

Belgoträff – Peter

Selected Style and Target Specs

18D–Belgian Strong Ale–Belgian Golden Strong Ale

Minimum OG:	1.070 SG	Maximum OG:	1.095 SG
Minimum FG:	1.005 SG	Maximum FG:	1.016 SG
Minimum IBU:	22 IBU	Maximum IBU:	35 IBU
Minimum Color:	3.0 SRM	Maximum Color:	6.0 SRM

Recipe Overview

Wort Volume Before Boil:	27.00 l	Wort Volume After Boil:	24.00 l
Volume Transferred:	23.00 l	Water Added To Fermenter:	0 ml
Volume At Pitching:	23.00 l	Volume Of Finished Beer:	22.00 l
Expected Pre-Boil Gravity:	1.062 SG	Expected OG:	1.085 SG
Expected FG:	1.013 SG	Apparent Attenuation:	83.5 %
Expected ABV:	9.7 %	Expected ABW:	7.6 %
Expected IBU: (using Tinseth):	24.9 IBU	Expected Color: (using Morey):	3.5 SRM
BU:GU ratio:	0.29	Approx Color:	
Mash Efficiency:	70.0 %		
Boil Duration:	90.0 mins		
Fermentation Temperature:	27 °C		

Fermentables

Ingredient	Amount	%	MCU	When
German Pilsner Malt	7.000 kg	81.4 %	3.2	In Mash/Steeped
German Wheat Malt	600 g	7.0 %	0.3	In Mash/Steeped
Sugar – White Sugar/Sucrose	1.000 kg	11.6 %	0.0	Start Of Boil

Hops

Variety	Alpha	Amount	IBU	Form	When
NZ Green Bullet	11.7 %	25 g	22.2	Loose Whole Hops	60 Min From End
US Amarillo	5.0 %	10 g	1.4	Loose Whole Hops	10 Min From End
US Cascade	4.5 %	10 g	1.2	Loose Whole Hops	10 Min From End
US Cascade	4.5 %	20 g	0.0	Loose Whole Hops	At turn off

Other Ingredients

Ingredient	Amount	When
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Yeasts

Yeast Strain	Amount	Used
Wyeast 3522–Belgian Ardennes	1 pack	

Water Profile

Target Profile:	No Water Profile Chosen
Mash pH:	5.2
pH Adjusted with:	Unadjusted

Total Calcium (ppm):	0	Total Magnesium (ppm):	0
Total Sodium (ppm):	0	Total Sulfate (ppm):	0
Total Chloride (ppm):	0	Total Bicarbonate (ppm):	0

Mash Schedule

Mash Type:	Full Mash
Schedule Name:	Single Step Infusion (67C/152F) 90min w/Mash

Step Type	Temperature	Duration
Rest at	67 °C	90
Rest at	70 °C	15

Recipe Notes

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