

2012 Chimay Red

Belgian Dubbel

Type: All Grain

Batch Size (fermenter): 6.00 gal

Boil Size: 7.86 gal

Boil Time: 60 min

End of Boil Volume: 6.76 gal

Final Bottling Volume: 6.00 gal

Fermentation: Ale, Two Stage

Taste Notes:

Date: 7/9/2012

Brewer: Chris

Asst Brewer:

Equipment: Belli Brew Equipment 759

Brewhouse Efficiency: 78.00 %

Est Mash Efficiency: 85.5 %

Taste Rating(out of 50): 30.0

Ingredients

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Amt	Name	Type	#	%/IBU
11 lbs 8.6 oz	Pale Malt (2 Row) US (2.0 SRM)	Grain	1	83.0 %
9.2 oz	Caramunich I (Weyermann) (51.0 SRM)	Grain	2	4.1 %
4.6 oz	Aromatic Malt (26.0 SRM)	Grain	3	2.1 %
1 lbs	Candi Sugar, Dark (275.0 SRM)	Sugar	4	7.2 %
8.0 oz	Candi Sugar, Amber (75.0 SRM)	Sugar	5	3.6 %
1.50 oz	Tettnang [4.50 % - Boil 55.0 mir	Hop	6	24.1 IBUs
0.30 oz	Hallertauer [4.80 % - Boil 15.0 mir	Hop	7	1.4 IBUs
0.30 oz	Styrian Goldings [5.40 % - Boil 15.0 mir	Hop	8	1.6 IBUs

Beer Profile

Est Original Gravity: 1.068 SG

Est Final Gravity: 1.011 SG

Estimated Alcohol by Vol: 7.5 %

Bitterness: 27.1 IBUs

Est Color: 24.0 SRM

Measured Original Gravity: 1.046 SG

Measured Final Gravity: 1.010 SG

Actual Alcohol by Vol: 4.7 %

Calories: 151.6 kcal/12oz

Mash Profile

Mash Name: Single Infusion, Full Body Fly Sparge

Sparge Water: 4.70 gal

Sparge Temperature: 170.0 F

Adjust Temp for Equipment: FALSE

Total Grain Weight: 13 lbs 14.5 oz

Grain Temperature: 68.0 F

Tun Temperature: 68.0 F

Mash PH: 5.2C

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 5.15 gal of water at 159.0	150.0 F	60 min

Sparge Step: Fly sparge with 4.70 gal water at 170.0

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

Carbonation and Storage

Carbonation Type: Bottle

Pressure/Weight: 4.71 oz

Keg/Bottling Temperature: 70.0 F

Fermentation: Ale, Two Stage

Volumes of CO2: 2.3

Carbonation Used: Bottle with 4.71 oz Corn Sugar

Age for: 30.00 days

Storage Temperature: 65.0 F

Notes