Belgian Ale Calculations

3/9/2017

OG- Lbs of Malt/grain																		
Lt DME @.044	Light LME @.037	**Pilsner malt @.037 @67% efficiency**	Adjuncts @.034 @67% efficiency	Candi and carmel sugar @.036	dextrin @.033		Total grist				**Mash method /temp:**	Triple decocton/BIAB, 95, 133, 148F						
		10	**1**	**2**			**13**				**Boil time:**	90 mins						
0	0	0.37	0.034	0.072	0						**Additions/when added:**							
0	0	0.04958	0.004556	0.0144	0						**sugars**	1 lbs honey, .5 lb demerara carmelized; .5 lb corn sugar -30 min						
				Actual OG	**OG:**	**FG:**	**ABV: %**				**spices**	2 tsp crushd coriander, 1 tsp crushed grains of paradise						
				1.069	**1.069**	**1.01**	**7.9**				**Yeast:**	Wyeast 3787, WLP 570 - no starters	Hold fermentation at 72°- 75°F for first 4 days					
											Conditioning:	85 g corn sugar						
SRM: Lbs of Malt/sugar		**10**						**2**										**1**
Lt DME @ 2.5	**LME @3.5**	**Pilsner @2**	**Munich @ 8.3**	**Cara red @20**	**CaraMunich @34**	**Special B @130**	**Melaoidin @23**	**Candi @.5**	**Carmel sugar @160**	**carpils-dextrin @3**	**carafa @300**	**Crystal 40**	**crystal 60**	**Crystal 120**	**peat smoked @2.5L**	**chocolate malt@400**	**Belgian Aromatic@ 19**	**Wheat malt@3**
0	0	20	0	0	0	0	0	1	0	0	0	0	0	0	0	0	0	3
									SRM:									
									4.8									
Percent of grist:		**76.923077**	**0**	**0**	**0**	**0**	**0**	**15.3846**	**0**	**0**	**0**	**0**	**0**	**0**	**0**	**0**	**0**	**7.6923077**
Hops/AA	Cascade @5	Chinook @14	Columbus@ 12	Magnum @14	EKG @5.6	Fuggles @5		Styrian Goldings2 .3	Halletauer 2.6	strisslespalt 1.2	Tettnanger	saaz @ 5						
Oz - bittering -					1					1.5								
Bittering- 60 min	0	0	0	0	20.895522	0		0	0	6.7164179	0	0						
Oz - flavor/aroma		0	0	0	0					0.5								
Flavor 15 min	0	0	0	0	0			0	0	0.4477612		0						
Flame out hops	0.5																	
Total IBU	0	0	0	0	20.895522	0		0	0	7.1641791	0	0						
								Total IBU:										
								28.06										