

Deux Brasseurs De Babillage

Brewed on: 5/22/2005 Brewer: Dan Morey & Aaron Slocum

Collect: 12.3 gallons US Effic: 80.4
Boil: 90 (min) Atten: 80.3
Finish: 10.8 gallons US Cost: \$35.86
Evap/hr: 1 gallons US Calc Method: Tinseth

	Low:	Recipe:	High:
IBU:	20	18.4	35
SRM:	10	25.5	20
ABV	3.2	7.52	7.8
OG:	1.040	1.071	1.080
FG:		1.014	

Comments:

Split batch half with WLP500 and #3787 blend and the other half with WLP575 Belgian blend.

Yeast:

WLP575 Belgian Blend

A blend of Trappist type yeast (2) and one Belgian ale type yeast. This creates a versatile blend that can be used for Trappist type beer, or a myriad of beers that can be described as 'Belgian type'.

Attenuation: 74-80%

Flocculation: Medium

Malts / Fermentables:	Amount:	Points:	Lov:	%:	Mash?	Cost:
Belgian Aromatic	3.00 lb	1.030	25.0	11.6	M	\$2.70
Belgian CaraMunich	3.00 lb	1.033	75.0	11.6	M	\$2.70
Belgian Special B	1.00 lb	1.029	145.0	3.9	M	\$0.90
British Chocolate	0.38 lb	1.034	475.0	1.4	M	\$0.34
Crystal 10	1.50 lb	1.031	10.0	5.8	M	\$2.37
German Munich	2.00 lb	1.037	8.0	7.7	M	\$3.60
Moravian Pilsner	13.00 lb	1.038	1.6	50.2	M	\$9.75
Turbinado Sugar	2.00 lb	1.044	2.0	7.7		\$0.00
Total:	25.88 lb	1.071	25.5			\$22.36

Hops:	Amount:	Type:	Alpha:	Add:	Minutes:	IBU:	Cost:
Northern Brewer	2.00 oz	Leaf	6.6	Boil	60	17.9	\$1.50
Styrian Golding	1.00 oz	Pellet	3.4	Boil	2	0.4	\$1.00
Total:	3.0 oz					18.4	\$2.50

Mash Schedule

Rest Temp:	End Temp	Method:	Time:	Directions:
151.0 F	151.0	infusion	60	Mash in with 41.8 quart US of water at 160.0 F
168.0 F	168.0	direct	30	Add direct heat until mash reaches 168.0 F.
170.0 F	170.0	fly sparge	45	Fly sparge with 20.6 quart US
Grain Temp:	70F	90 min.	Water/Grain Ratio:	1.75 :1 qt/lb
			Total Mash Vol:	51.8 quart

Carbonation:

Recipe is kegged. To carbonate to 2.2 volumes CO2, chill to 45.0F and pressurize at 11.4 PSI.

Cost Analysis:

Malt: \$22.36
Hops: \$2.50
Yeast: \$6.00
Misc.: \$0.00
Total cost: \$35.86

Bottles:

Bottle Size: 12 fl. ounces
Bottles: 107
\$ per Bottle: \$0.34

Notes:

Date:	Type:	Notes:
8/14/2005	Bottled	Very nice at bottling. Moderate roast/chocolate flavor similar to Westmalle.
10/22/2005	Contest	Oxidation and "lack of malt complexity" were the major faults recorded. I definatley agree with the oxidation. Probably would have been better with a different yeast to bring out more fermentation complexity to compliment the malt that was there.
12/28/2005	Tasting	Favorable comments from Stan Hieronymus, but yeast character is not his preference.
9/17/2006	Tasting	Aging very nicely. Picking up notes of fresh dark fruit, especially cherries. Remind me of Pere Jacques, except with a hint od chocolate roastiness.

Water Usage:

Total water: 62.4	collected: 12.3	Lost in kettle: 2
mash: 41.8	after boil: 10.8	Lost in trub: 0
sparge: 20.6	Final vol: 10.0	quart US
quart US	gallons US	