

## Tweemaal Heilig

**Brewed on:** 8/17/2007      **Brewer:** Dan Morey  
**Collect:** 8.4 gallons US      **Effic:** 83.6  
**Boil:** 120 (min)      **Atten:** 77.8  
**Finish:** 5.7 gallons US      **Cost:** \$38.45  
**Evap/hr:** 1.35 gallons US      **Calc Method:** Tinseth

	Low:	Recipe:	High:
<b>IBU:</b>	20	16.7	35
<b>SRM:</b>	10	18.2	20
<b>ABV</b>	3.2	7.39	7.8
<b>OG:</b>	1.040	1.072	1.080
<b>FG:</b>		1.016	

### Comments:

First use of Belgian dark candi syrup. Simplified version of Twee Zusters.

### Yeast:

#### Wyeast 3787 Trappist High Gravity

Robust top cropping yeast with phenolic character. Alcohol tolerance to 12%, ideal for Biere de Garde, ferments dry with rich ester profile and malty palate. Temperature range: 64-78°F Apparent attenuation: 75-

Malts / Fermentables:	Amount:	Points:	Lov:	%:	Mash?	Cost:
American Two-Row	10.00 lb	1.037	1.8	72.7	M	\$9.00
Belgian Aromatic	1.00 lb	1.030	25.0	7.3	M	\$0.90
Belgian Caravienne	1.00 lb	1.030	21.6	7.3	M	\$1.59
Belgian Special B	0.25 lb	1.029	145.0	1.8	M	\$0.22
Dark Candi Syrup D1	1.50 lb	1.032	80.0	10.9		\$12.00
Total:	13.75 lb	1.072	18.2			\$23.71

Hops:	Amount:	Type:	Alpha:	Add:	Minutes:	IBU:	Cost:
Styrian Golding	1.30 oz	Leaf	4.6	Boil	70	16.3	\$1.30
Styrian Golding	0.40 oz	Leaf	4.6	Boil	2	0.4	\$0.40
Total:	1.7 oz					16.7	\$1.70

### Mash Schedule

Rest Temp:	End Temp	Method:	Time:	Directions:
70.7 F	70.7	infusion	20	Mash in with 6.0 quart US of water at 69.0 F
136.0 F	134.1	infusion	15	Add 7.3 quart US of water at 211.0 F
146.0 F	142.3	infusion	30	Add 2.9 quart US of water at 211.0 F
161.0 F	157.7	infusion	30	Add 6.9 quart US of water at 211.0 F
168.0 F	168.0	direct	25	Add direct heat until mash reaches 168.0 F.
170.0 F	170.0	fly sparge	60	Fly sparge with 17.5 quart US
Grain Temp:	75F	120 min.	Water/Grain Ratio:	0.49 :1 qt/lb
			Total Mash Vol:	28.2 quart

### Miscellaneous Ingredients

Ingredient:	Amount:	Units:	\$/Unit:	Notes:
Yeast nutrient	1.00	tbls	0.22	Add final 15 minutes of boil
Servomyces Nutrient	1.00	tablet	1.67	Add final 15 minutes of boil
Irish Moss	1.00	tsp	0.15	Add during final 15 minutes of boil

**Carbonation:**

Recipe is bottled; temperature of beer at bottling is 44.0 F. To carbonate to 3.2 volumes CO2, prime with 137.8 gr dextrose.

**Cost Analysis:**

Malt: \$23.71 **Total cost:**

**Bottles:**

Bottle Size: 12 fl. ounces

**Notes:**

Date:	Type:	Notes:
8/26/2007	Brewed	17.4 brix (1.072) OG. Belgian dark candi syrup has a wonderful rich aroma.
9/9/2007	Racked	Racked to secondary to cold age for two weeks at 44°F.
9/22/2007	Bottled	Deep copper color, almost brown. Fruity, light banana, plum, light cherry. Soft phenolic finish. Rosey fusel alcohol in finish. Moderate light molasses notes. Sweet. Medium body.
2/24/2008	Contest	3rd in flight BABBLE Leap Beer 2008. Judges comments - This is nice beer with good overall flavor and character. A bit more complexity such as fruity flavors would help boost score. 30.5/50

**Water Usage:**

Total water: 40.5	collected: 8.4	Lost in kettle: 2
mash: 23.1	after boil: 5.7	Lost in trub: 0
sparge: 17.5	Final vol: 5.0	quart US
quart US	gallons US	