

**Eh?****Brewed on:** 8/30/2009      **Brewer:** Dan Morey

Collect: 7.8 gallons US      Effic: 68.1

Boil: 90 (min)      Atten: 77.9

Finish: 5.8 gallons US      Cost: \$23.33

Evap/hr: 1.35 gallons US      Calc Method: Tinseth

	Low:	Recipe:	High:
<b>IBU:</b>	25	<b>28.6</b>	35
<b>SRM:</b>	3.5	<b>7.7</b>	5.5
<b>ABV</b>	7.0	<b>6.35</b>	9.0
<b>OG:</b>	1.065	<b>1.062</b>	1.080
<b>FG:</b>		<b>1.014</b>	

**Comments:**

Commerative beer for BABBLE Brew-Off 2010.

**Yeast:****WLP570 Belgian Golden Ale Yeast**

From East Flanders, versatile yeast that can produce light Belgian ales to high gravity Belgian beers (12% ABV). A combination of fruitiness and phenolic characteristics dominate the flavor profile. Some sulfur is

Malts / Fermentables:	Amount:	Points:	Lov:	%:	Mash?	Cost:
American Two-Row	11.00 lb	1.037	1.8	83.0	M	\$9.90
Granulated Sugar	1.00 lb	1.045	0.0	7.5		\$0.10
Maple Syrup	1.25 lb	1.030	35.0	9.4		\$0.25
Total:	13.25 lb	1.062	7.7			\$10.25

Hops:	Amount:	Type:	Alpha:	Add:	Minutes:	IBU:	Cost:
Northern Brewer	0.70 oz	Leaf	6.5	Boil	90	14.0	\$0.52
Sterling	1.00 oz	Leaf	5.5	Boil	30	11.6	\$0.65
Sterling	1.00 oz	Leaf	5.5	Boil	5	2.9	\$0.65
Total:	2.7 oz					28.6	\$1.82

**Mash Schedule**

Rest Temp:	End Temp	Method:	Time:	Directions:
68.4 F	68.4	infusion	20	Mash in with 5.2 quart US of water at 65.1 F
136.0 F	133.9	infusion	15	Add 6.6 quart US of water at 211.0 F
146.0 F	141.9	infusion	30	Add 2.6 quart US of water at 211.0 F
161.0 F	157.4	infusion	30	Add 6.3 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 16.8 quart US

Grain Temp: 76.4F      120 min.      Water/Grain Ratio: 0.47 :1 qt/lb  
 Total Mash Vol: 25.2 quart

**Miscellaneous Ingredients**

Ingredient:	Amount:	Units:	\$/Unit:	Notes:
Wyeast yeast nutrient	0.50	tsp	0.22	Add during 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 45.0 F. To carbonate to 3.0 volumes CO2, prime with 125.0 gr dextrose.

**Cost Analysis:**

Malt: \$10.25 **Total cost:**

**Bottles:**

Bottle Size: 12 fl. ounces

**Notes:**

Date:	Type:	Notes:
8/30/2009	Planning	Based on the sugar swap experiment beer Suiker Ruilmiddel using maple syrup as the special sugar. This was the combination that Pat Duby used for the sugar experiment. I found it interesting and thought it would make an unique commemorative beer. Add maple syrup at knock out. Use one 16 oz jar per "5 gallon" batch.
9/13/2009	Brewed	Beautiful day for Brew and Dye. Slight mishap, left boil kettle valve open. lost 1 to 2 quarts of wort. Added 1/2 gallon of water to boil kettle to make up volume. OG 15 brix (1.062).

**Water Usage:**

Total water:	37.4	collected:	7.8	Lost in kettle:	2
mash:	20.6	after boil:	5.8	Lost in trub:	0
sparge:	16.8	Final vol:	5.0		
	quart US		gallons US		quart US