

## Suiker Ruilmiddel

Brewed on: 10/22/2007

Brewer: Dan Morey

Collect: 7.8 gallons US

Effic: 80.0

Boil: 90 (min)

Atten: 90.0

Finish: 5.8 gallons US

Cost: \$29.06

Evap/hr: 1.35 gallons US  
calc Method: Tinseth

	Low:	Recipe:	High:
IBU:	25	32.2	35
SRM:	3.5	9	5.5
ABV	7.0	8.37	9.0
OG:	1.065	1.071	1.080
FG:		1.007	

### Comments:

Proposed golden strong recipe for the belgian sugar swap experiment. Each brewer uses their assigned sugar in place of the soft dark sugar.

Malts / Fermentables:	Amount:	Points:	Lov:	%:	Mash?	Cost:
American Two-Row	11.00 lb	1.037	1.8	84.6	M	\$9.90
Granulated Sugar	1.00 lb	1.045	0.0	7.7		\$0.10
Soft Dark Candi Sugar	1.00 lb	1.038	60.0	7.7		\$4.95
Total:	13.00 lb	1.071	9.0			\$14.95

Hops:	Amount:	Type:	Alpha:	Add:	Minutes:	IBU:	Cost:
Styrian Golding	1.00 oz	Leaf	4.8	Boil	90	16.3	\$1.00
Sterling	1.00 oz	Leaf	5.5	Boil	30	12.7	\$0.65
Sterling	1.00 oz	Leaf	5.5	Boil	5	3.2	\$0.65
Total:	3.0 oz					32.2	\$2.30

### Mash Schedule

Rest Temp:	End Temp	Method:	Time:	Directions:
67.2 F	67.2	infusion	20	Mash in with 5.2 quart US of water at 63.6 F
136.0 F	133.9	infusion	15	Add 6.7 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 16.5 quart US

Grain Temp: 76F      120 in.      Water/Grain Ratio: 0.47 :1 qt/lb  
Total Mash Vol: 25.4 quart

### Miscellaneous Ingredients

Ingredient:	Amount:	Units:	\$/Unit:	Notes:
Yeast nutrient	3.00	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 3.5 volumes CO2, prime with 162.7 gr dextrose.

**Cost Analysis:**Malt: \$14.95 **Total cost:****Bottles:**

Bottle Size: 12 fl. ounces

**Notes:**

<b>Date:</b>	<b>Type:</b>	<b>Notes:</b>
10/24/2007	Planning	Swap group consists of: N8, Tremens, alanC, and myself. Changed yeast to WLP570 per group agreement and changed falvor addition to Sterling (Saaz substitute) again per group consensus. Hop schedule based off Vinnie Cilurzo's Golden Strong recipe in Brew Like a Monk. Sugar percentage and OG similar to Duvel.

**Water Usage:**

Total water: 37.3	collected: 7.8	Lost in kettle: 2
mash: 20.8	after boil: 5.8	Lost in trub: 0
sparge: 16.5	Final vol: 5.0	quart US
quart US	gallons US	