

La Bonne Terre Duex

Brewed on: 3/1/2007

Brewer: Dan Morey

Collect: 8.4 gallons US

Effic: 76.0

Boil: 120 (min)

Atten: 76.6

Finish: 5.7 gallons US

Cost: \$25.77

Evap/hr: 1.35 gallons US
Calc Method: Tinseth

| | Low: | Recipe: | High: |
|------|-------|---------|-------|
| IBU: | 20 | 23.4 | 35 |
| SRM: | 5 | 12 | 18 |
| ABV | 4.5 | 6.45 | 8.0 |
| OG: | 1.060 | 1.064 | 1.080 |
| FG: | | 1.015 | |

Comments:

| Malts / Fermentables: | Amount: | Points: | Lov: | %: | Mash? | Cost: |
|-----------------------|----------|---------|-------|------|-------|---------|
| American Two-Row | 10.00 lb | 1.037 | 1.8 | 73.7 | M | \$9.00 |
| Belgian Caravienne | 0.50 lb | 1.030 | 21.6 | 3.7 | M | \$0.79 |
| German Carafa | 1.00 oz | 1.030 | 300.0 | 0.5 | M | \$0.11 |
| Melanoidin | 1.00 lb | 1.033 | 35.0 | 7.4 | M | \$0.90 |
| Munich Dark | 2.00 lb | 1.030 | 18.0 | 14.7 | M | \$3.60 |
| Total: | 13.56 lb | 1.064 | 12.0 | | | \$14.40 |

| Hops: | Amount: | Type: | Alpha: | Add: | Minutes: | IBU: | Cost: |
|----------------------|---------|-------|--------|------|----------|------|--------|
| Santiam (home grown) | 1.00 oz | Leaf | 6 | Boil | 60 | 19.9 | \$0.00 |
| Santiam (home grown) | 0.30 oz | Leaf | 6 | Boil | 20 | 3.5 | \$0.00 |
| Total: | 1.3 oz | | | | | 23.4 | \$0.00 |

Mash Schedule

| Rest Temp: | End Temp | Method: | Time: | Directions: |
|------------|----------|------------|-------|--|
| 52.9 F | 52.9 | infusion | 20 | Mash in with 6.6 quart US of water at 46.2 F |
| 147.0 F | 143.2 | infusion | 35 | Add 13.6 quart US of water at 211.0 F |
| 156.0 F | 154.5 | infusion | 15 | Add 5.3 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 15.5 quart US |

Grain Temp: 70F 95 in. Water/Grain Ratio: 0.49 :1 qt/lb
Total Mash Vol: 31.3 quart

Miscellaneous Ingredients

| Ingredient: | Amount: | Units: | \$/Unit: | Notes: |
|----------------|---------|--------|----------|--------|
| Yeast nutrient | 1.00 | tsp | 0.22 | |
| Irish Moss | 1.00 | tsp | 0.15 | |

Carbonation:

Recipe is bottled; temperature of beer at bottling is 40.0 F. To carbonate to 2.8 volumes CO2, prime with 98.0 grams dextrose.

Cost Analysis:

Malt: \$14.40 **Total cost:**
Hops: \$0.00 **\$25.77**
Yeast: \$6.00
Misc.: \$0.37

Bottles:

Bottle Size: 12 fl. ounces
Bottles: 53
\$ per Bottle: \$0.49

Notes:

| Date: | Type: | Notes: |
|--------------|--------------|--|
| 3/1/2007 | Planning | Plan to rebrew Le Bonne Terre - original batch had fermentation problems. Requires 2.52 L starter according Mr. Malty's yeast pitching calculator. |
| 3/4/2007 | Brewed | OG 1.064, slightly less than 1st time. Nice malty aroma. |
| 3/13/2007 | Racked | Transfer to secondary. Carboy too full - quickly sanitize a beer thief to remove some beer from secondary. Hopefully will not cause an infection. |
| 5/5/2007 | Bottled | Bottle half, 4 of which were corked. Other half kegged. Rich, malty and complex. Very happy with the results at bottling. 1.014 @ 65F. |

Water Usage:

| | | |
|-------------------|-----------------|-------------------|
| Total water: 41.1 | collected: 8.4 | Lost in kettle: 2 |
| mash: 25.6 | after boil: 5.7 | Lost in trub: 0 |
| sparge: 15.5 | Final vol: 5.0 | |
| quart US | gallons US | quart US |