

laVal Abbey Special

Date brewed: _____ Date bottled/kegged: _____

Ingredients:

7.000 lbs Moravian Pilsner malt
1.250 lbs CaraVienna
1.000 lbs Amber Candi Sugar 45L
0.900 oz (26 g) Perle hops (AA% = 7.70 80 min.)
0.600 oz (17 g) Goldings hops (AA% = 4.30 15 min.)
1.600 oz (45 g) Goldings hops - dry hop
0.750 cups corn sugar (priming)
White Labs Bastogne Ale WLP510
Dregs from 2 bottles of Orval at bottling

Base Water:	Lake Michigan	Target Water:	Beerse (BG)
	Gypsum	Chalk	Epsom
			Canning Salt
Add to mash	0.0 g	0.0 g	0.0 g
Add to kettle	2.3 g	0.0 g	0.0 g

Mash Schedule:

_____ minutes 1.19 gal. cold water - dough in 57 F
_____ minutes 2.73 gal. boiling water temp. = 154 F
4.43 gal. of sparge water at 170 F

Total Boil Time: 90 minutes

Initial: _____ Temperature: _____ Corrected: _____
Final: _____ Temperature: _____ Corrected: _____
Alcohol content: _____ Difference: _____

Quantity: 48 12 oz bottles BEER LOG FILE: C:\BEER\LOG\laValAbb.LOG

===== COMMENTS/RESULTS =====