

The Reverend

Created: Sunday December 24th 2023



Benman

Method: **BIAB** Style: **Belgian Dark Strong Ale** Boil Time: **60 min** Batch Size: **3 gallons** (fermentor volume)

Pre Boil Size: **3.49 gallons** Post Boil Size: **3.25 gallons** Pre Boil Gravity: **1.084** (recipe based estimate)

Post Boil Gravity: **1.095** (recipe based estimate) Efficiency: **72%** (brew house) Source: **Craft Beer & Brewing**

Calories: **315 calories** (Per 12oz) Carbs: **28 g** (Per 12oz)

Original Gravity: **1.095** Final Gravity: **1.018** ABV (standard): **10.2%** IBU (tinseth): **25.3** SRM (morey): **18.6** ■ Mash pH: **5.7** Cost \$: **n/a**

Fermentables

Amount	Fermentable	Cost	PPG	°L	Bill %
8.80 lb	BE - Pale Ale		38	3.4	83.7%
0.60 lb	Belgian - Aromatic		33	38	5.7%
0.30 lb	Belgian - Cara 20L		34	22	2.9%
0.30 lb	Belgian - Cara 45L		34	42	2.9%
0.30 oz	Belgian - Special B		34	115	0.2%
0.50 lb	Candi Syrup - Belgian Candi Syrup - D-90 - (late boil kettle addition)		32	90	4.8%

10.52 lbs / \$ 0.00

Hops

Amount	Variety	Cost	Type	AA	Use	Time	IBU	Bill %
0.25 oz	Sterling		Pellet	12.7	Boil	60 min	20.03	31.3%
0.10 oz	Sterling		Pellet	12.7	Boil	30 min	5.24	12.5%
0.45 oz	Sterling		Pellet	12.7	Boil	0 min		56.3%

0.80 oz / \$ 0.00

Other Ingredients

Amount	Name	Cost	Type	Use	Time
3 g	Gypsum		Water Agt	Mash	1 hr.
2.50 g	Irish Moss		Fining	Boil	10 min.
1.30 g	Yeast Nutrient		Other	Mash	0 min.
2 g	Calcium Chloride (dihydrate)		Water Agt	Mash	1 hr.

Yeast

Wyeast - Trappist High Gravity 3787

Amount: 1 Each Cost: Attenuation (custom): 78% Flocculation: Med-High

Optimum Temp: 64 - 78 °F Starter: Yes

Fermentation Temp: - Pitch Rate: 0.5 (M cells / ml / ° P) 129 B cells required

Priming

CO₂ Level: 2.45 Volumes

Target Water Profile Edinburgh (Scottish Ale, Malty Ale)

Ca⁺² 60 Mg⁺² 29 Na⁺ 42 Cl⁻ 77 SO₄⁻² 10 HCO₃⁻ 221.2

Mash Guidelines

Amount	Description	Type	Start Temp	Target Temp	Time
19 qt		Infusion	--	148 °F	90 min

Quick Water Requirements

Water	Gallons	Quarts
WARNING: Mash tun capacity exceeded. Volume required: 5.54 gal (22.18 qt). Suggest reducing initial strike volume to 3.2 gal (12.79 qt) and adding 1.54 gal (6.18 qt) sparge/top-off.	4.74	19
Strike water volume	4.74	19
Mash volume with grains	5.54	22.2
Grain absorption losses	-1.25	-5
Pre boil volume	3.49	14
Volume increase from sugar/extract (late additions)	0.04	0.2
Boil off losses	-0.25	-1
Hops absorption losses (first wort, boil, aroma)	-0.03	-0.1
Post boil Volume	3.25	13
Misc. losses	-0.25	-1
Volume into fermentor	3	12
Total:	4.74	19

Equipment Profile Used: BIAB

Batch Performance

Efficiency:

Conversion: 78.9%

Pre-Boil: 92% 34.3 ppg

Ending Kettle: 87% 32.6 ppg

Brew House: 79% 29.7 ppg

Wort Volume:

3 Gallons

- Expected 3 Gallons of fermentable wort.
- Expected OG: 1.095
- Actual OG: 1.104

Alcohol and Attenuation:

ABV: 11.29%

- Apparent Attenuation: **82.7%**
- Actual FG: **1.018**
- Calories per 12oz **315 calories**
- Carbohydrates per 12oz **28 g**

Amount Packaged:

Pending - N/A

Requires Packaged log entry with a volume reading.

Latest Brew Log

Date	Days	Event	Gravity	Volume	pH	Temp	Updated	Comment
12/24/2023 1:02 PM <i>11 days ago</i>	+1	Mash Complete	1.066	4 Gallons			12/24/2023 1:02 PM <i>11 days ago</i>	
12/24/2023 1:24 PM	+1	Pre-Boil Gravity	1.086	4 Gallons			12/24/2023 1:24 PM	after addition of ~700g of DME

Date	Days	Event	Gravity	Volume	pH	Temp	Updated	Comment
11 days ago							11 days ago	
12/24/2023 4:24 PM 11 days ago	+1	Boil Complete	1.104	3.3 Gallons			12/24/2023 4:28 PM 11 days ago	
12/24/2023 4:27 PM 11 days ago	+1	Brew Day Complete	1.104	3 Gallons			12/24/2023 4:28 PM 11 days ago	
1/1/2024 8:55 AM 3 days ago	+9	Fermentation Complete	1.018	2.5 Gallons			1/1/2024 8:55 AM 3 days ago	moved to secondary

Notes

Mash at 148°F (64°C) for 90 minutes to ensure adequate conversion. Then sparge and boil for 60 minutes, following the hops schedule and adding the candi syrup at the start of the boil. Chill and pitch the yeast at 68°F (20°C) and hold for first half of fermentation, then allow the temperature to rise as high as possible to promote attenuation.

YEAST

Westmalle (Wyeast 3787 Trappist High Gravity or White Labs WLP530 Abbey Ale)