Belgian Pale Ale

Brew Type: All Grain
Style: Belgian Pale Ale
Batch Size: 12.00 gal
Boil Volume: 14.84 gal
Brewhouse Efficiency: 75.00 %

Date: 5/2/2009
Brewer: Ed
Assistant Brewer: Carl, Dave, Glenn
Boil Time: 60 min

Brewing Steps

Check	Time	Step
	5/2/2009	Clean and prepare equipment.
	--	Measure ingredients, crush grains.
	--	Prepare 17.32 gal water for brewing
	--	**Prepare Ingredients for Mash** **Amount** **Item** **Type** 10.00 lb Pale Malt (2 Row) Bel (3.0 SRM) Grain 2.00 lb Biscuit Malt (23.0 SRM) Grain 2.00 lb Caramunich II (45.0 SRM) Grain
	--	ERROR - No mash steps are included in this recipe!
	--	**WARNING: Preheat Mash Tun** - No equipment adjustments made!
	--	Sparge with 17.32 gal of 168.0 F water.
	--	Add water to achieve boil volume of 14.84 gal
	--	Estimated Pre-boil Gravity is: 1.046 SG with all grains/extracts added
	Boil for 60 min	**Boil Ingredients** **Boil** **Amount** **Item** **Type** 90 min 3.00 oz Styrian Goldings [5.40 %] (90 min) Hops 60 min 4.00 lb Pale Liquid Extract (8.0 SRM) Extract 60 min 3.00 lb Candi Sugar, Clear (0.5 SRM) Sugar 5 min 3.00 oz Saaz [4.00 %] (5 min) Hops
	--	Cool wort to fermentation temperature
	--	Add water (as needed) to achieve volume of 12.00 gal
	--	Siphon wort to primary fermenter and aerate wort.
	--	**Add Ingredients to Fermenter** **Amount** **Item** **Type** 1 Pkgs Belgian Abbey II (Wyeast Labs #1762) Yeast-Ale
	5/2/2009	Measure Original Gravity: _____ (Estimate: 1.053 SG)
	5/2/2009	Measure Batch Volume: _____ (Estimate: 12.00 gal)
	4 days	Ferment in primary for 4 days at 68.0 F
	5/6/2009	Transfer to Secondary Fermenter
	7 days	Ferment in secondary for 7 days at 68.0 F
	5/13/2009	Measure Final Gravity: _____ (Estimate: 1.013 SG)
	--	Bottle beer at 60.0 F with 9.1 oz of corn sugar.
	4.0 Weeks	Age for 4.0 Weeks at 52.0 F
	6/10/2009	Sample and enjoy!

Taste Rating (50 possible points): 35.0