



# Brewer's Friend

## Brew Day Sheet for All Grain Beer Recipes

<http://www.brewersfriend.com>

Brewer: Libation Club  
 Brew Date: 9-29-18  
 Batch Size: 11 Boil Time: 60

Recipe Name: Libation Spiced Dark Stronge  
 Beer Type: Belgian Dark Stronge ALE  
 Batch #: \_\_\_\_\_ Exp. Efficiency: 82.5

### Grains & Ingredients -

Type	Amount
Belgian Pale Ale 61%	2#
Belgian Cara 45 9%	3#
Belgian Biscuit 6%	2#
Belgian Aromatic 3%	1#
Belgin Special B 3%	1#
Turbinado Sugar 6%	2#
Belgian Condi Syrup D-90 6%	2#
Belgian Condi Syrup D-18 6%	2#

### Mash Schedule -

Name / Infusion	Amount	Temp	Time
Beta Amylase		138°	25
rise temp 2°/min. max		151°	20
Alpha Amylase		168°	5

Mash Calculator: [www.brewersfriend.com/mash](http://www.brewersfriend.com/mash)

### Water Mineral / pH Adjustments -

### Hops -

Type	Amount	AA	Boil Time
Hallertau	4	4	60
Saarz	4	3.5	15

### Yeast -

Type Belgian Stronge Ale wLP 545  
 Avg Attenuation 78-85  
 Optimum Temperature 66-72  
 Starter: \_\_\_\_\_

Data on yeast can be found at:

[www.brewersfriend.com/yeast](http://www.brewersfriend.com/yeast)

### Batch Vital Statistics -

Expected Original Gravity 1.095  
 Expected Final Gravity 1.019  
 Expected Alcohol By Volume 10%  
 IBUs (bitterness) 30  
 SRM (color) 32  
 Brew house Efficiency 82.5  
 Carbonation Level \_\_\_\_\_

For calculators: [www.brewersfriend.com/stats](http://www.brewersfriend.com/stats)

### Hydrometer Readings - @ 60 F / 15.5 C

Date	Gravity
Pre-Boil	
After-Boil	
Racked	
Final	

### Cost -

Grains \_\_\_\_\_ \$  
 Hops \_\_\_\_\_  
 Yeast \_\_\_\_\_  
 Other \_\_\_\_\_  
 Total: \_\_\_\_\_

### Notes -

2-4 spruce tips  
2oz sweet orange peel  
2 nutmeg or 1/4 - 1/2 teaspoon  
5-10 sticks - Annamom  
13oz ginger  
1oz coriander, cardamom TBD  
Plum Juice

Recipe Builder: [www.brewersfriend.com/homebrew](http://www.brewersfriend.com/homebrew)