

# Chimay Grande Reserve (Blue) clone

*Belgian Dark Strong Ale*

**Type:** All Grain

**Date:** 6/25/2013

**Batch Size (fermenter):** 5.00 gal

**Brewer:** Jay Osako

**Boil Size:** 7.94 gal

**Asst Brewer:**

**Boil Time:** 90 min

**Equipment:** Pot and Cooler (10 Gal/37.8 L) - All Grain

**End of Boil Volume:** 6.24 gal

**Brewhouse Efficiency:** 72.00 %

**Final Bottling Volume:** 4.25 gal

**Est Mash Efficiency:** 87.8 %

**Fermentation:** Ale, Two Stage

**Taste Rating(out of 50):** 30.0

**Taste Notes:**

## Ingredients

### Ingredients

Amt	Name	Type	#	%/IBU
5.00 gal	Atlanta, GA	Water	1	-
12 lbs	Pilsner (2 Row) Bel (2.0 SRM)	Grain	2	80.0 %
1 lbs	Caramunich Malt (56.0 SRM)	Grain	3	6.7 %
1 lbs	Wheat, Torrified (1.7 SRM)	Grain	4	6.7 %
1 lbs	Candi Sugar, D-45 (45.0 SRM)	Sugar	5	6.7 %
1.50 oz	Saaz [4.00 %] - Boil 60.0 min	Hop	6	17.3 IBUs
1.00 oz	Hallertauer Mittelfrueh [4.00 %] - Boil 15.0 min	Hop	7	5.7 IBUs
1.0 pkg	Trappist Ale (White Labs #WLP500) [35.49 ml]	Yeast	8	-

## Beer Profile

**Est Original Gravity:** 1.080 SG

**Measured Original Gravity:** 1.079 SG

**Est Final Gravity:** 1.008 SG

**Measured Final Gravity:** 1.008 SG

**Estimated Alcohol by Vol:** 9.5 %

**Actual Alcohol by Vol:** 9.4 %

**Bitterness:** 23.0 IBUs

**Calories:** 266.6 kcal/12oz

**Est Color:** 12.1 SRM

## Mash Profile

**Mash Name:** Decoction Mash, Double

**Total Grain Weight:** 15 lbs

**Sparge Water:** 2.62 gal

**Grain Temperature:** 72.0 F

**Sparge Temperature:** 168.0 F

**Tun Temperature:** 72.0 F

**Adjust Temp for Equipment:** FALSE

**Mash PH:** 5.20

### Mash Steps

Name	Description	Step Temperature	Step Time
Protein Rest	Add 33.00 qt of water at 125.9 F	122.0 F	35 min
Saccharification	Decoct 10.38 qt of mash and boil it	147.0 F	20 min
Saccharification	Decoct 5.18 qt of mash and boil it	156.0 F	20 min
Mash Out	Heat to 168.0 F over 10 min	168.0 F	10 min

**Sparge Step:** Fly sparge with 2.62 gal water at 168.0 F

**Mash Notes:** Used for some authentic German styles. Attempt to draw decoction from the thickest portion of the mash. Profiles vary. Some traditional German mashes use a long acid rest at 40 deg C. Also some sources recommend the decoction amount be given a 15 minute saccharification rest at 158 F (70 C) before boiling it.

**Carbonation and Storage*****Carbonation Type:*** Bottle***Pressure/Weight:*** 3.34 oz***Keg/Bottling Temperature:*** 70.0 F***Fermentation:*** Ale, Two Stage***Volumes of CO2:*** 2.3***Carbonation Used:*** Bottle with 3.34 oz Corn Sugar***Age for:*** 30.00 days***Storage Temperature:*** 65.0 F**Notes**Created with [BeerSmith](#)