

Mad Elf - Troegs Independent Brew

Belgian Dark Strong Ale (26 D)

Type: All Grain

Batch Size: 6.00 gal

Boil Size: 7.24 gal

Boil Time: 90 min

End of Boil Vol: 6.25 gal

Final Bottling Vol: 5.50 gal

Fermentation: Ale, Two Stage

Date: 26 Sep 2020

Brewer: Brewing Around the Realm

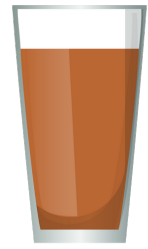
Asst Brewer:

Equipment: BAtr (10 Gallon MT)

Efficiency: 65.00 %

Est Mash Efficiency: 65.0 %

Taste Rating: 30.0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
9.67 gal	York, Pa Water	Water	1	-	-
19.60 ml	Lactic Acid (Mash)	Water Agent	2	-	-
3.02 g	Baking Soda (Mash)	Water Agent	3	-	-
2.07 g	Epsom Salt (MgSO4) (Mash)	Water Agent	4	-	-
2.00 Items	Campden Tablets (Mash)	Water Agent	5	-	-
1.88 g	Gypsum (Calcium Sulfate) (Mash)	Water Agent	6	-	-
1.53 g	Calcium Chloride (Mash)	Water Agent	7	-	-
1.50 g	Salt (Mash)	Water Agent	8	-	-
1.08 g	Chalk (Mash)	Water Agent	9	-	-
17 lbs 14.0 oz	Pilsner Malt (Avangard) (2.0 SRM)	Grain	10	74.3 %	1.40 gal
2 lbs 8.0 oz	Munich I (Weyermann) (5.0 SRM)	Grain	11	10.4 %	0.20 gal
2.8 oz	Chocolate Wheat (Weyermann) (415.0 SRM)	Grain	12	0.7 %	0.01 gal
0.69 oz	Sterling [7.50 %] - First Wort 90.0 min	Hop	13	15.9 IBUs	-
1.55 g	Baking Soda (Boil)	Water Agent	14	-	-
1.06 g	Epsom Salt (MgSO4) (Boil)	Water Agent	15	-	-
0.96 g	Gypsum (Calcium Sulfate) (Boil)	Water Agent	16	-	-
0.78 g	Calcium Chloride (Boil)	Water Agent	17	-	-
0.77 g	Salt (Boil)	Water Agent	18	-	-
0.55 g	Chalk (Boil)	Water Agent	19	-	-
1.00 Items	Whirlfloc Tablet (Boil 15.0 mins)	Fining	20	-	-
6.00 tsp	Yeast Nutrient (Boil 15.0 mins)	Other	21	-	-
4.50 g	Diammonium Phosphate (DAP) (Boil 15.0 mins)	Other	22	-	-
3 lbs 8.0 oz	Honey - Clover [Whirlpool]	Honey	23	14.6 %	0.29 gal
1.0 pkg	Belgian Strong Ale (Wyeast Labs #1388) [124.21 ml]	Yeast	24	-	-
3.00 lb	Sweet Cherries (Secondary 14.0 days)	Flavor	25	-	-
3.00 lb	Tart Cherries (Secondary 14.0 days)	Flavor	26	-	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.105 SG

Est Final Gravity: 1.017 SG

Estimated Alcohol by Vol: 11.9 %

Bitterness: 15.9 IBUs

Est Color: 12.5 SRM

Measured Original Gravity: 1.103 SG

Measured Final Gravity: 1.017 SG

Actual Alcohol by Vol: 11.6 %

Calories: 359.9 kcal/12oz

Mash Profile

Mash Name: Single Infusion, Medium Body, Batch Sparge

Sparge Water: 3.28 gal

Sparge Temperature: 168.0 F

Adjust Temp for Equipment: FALSE

Total Grain Weight: 24 lbs 0.8 oz

Grain Temperature: 72.0 F

Tun Temperature: 72.0 F

Target Mash PH: 5.20

Mash Acid Addition: 8.4 ml (0.6 tbsp)
Lactic Acid (88%)

Est Mash PH: 5.81
Measured Mash PH: 5.50

Sparge Acid Addition: 1.0 ml (0.1 tbsp)
Lactic Acid (88%)

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 25.68 qt of water at 163.7 F	152.0 F	60 min

Sparge: Batch sparge with 2 steps (Drain mash tun , 3.62gal) of 168.0 F water

Mash Notes: Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

Carbonation and Storage

Carbonation Type: Keg

Pressure/Weight: 12.54 PSI

Keg/Bottling Temperature: 45.0 F

Fermentation: Ale, Two Stage

Fermenter:

Volumes of CO2: 2.3

Carbonation Est: Keg with 12.54 PSI

Carbonation (from Meas Vol): Keg with 12.54 PSI

Age for: 30.00 days

Storage Temperature: 65.0 F

Notes

<http://files.samfoust.com/Uploads/madelf2.html>

<https://www.homebrewtalk.com/forum/threads/troegs-mad-elf.435795/>

<http://www.keystonehomebrew.com/we-pull-up-a-mash-tun-with-john-trogner-troegs-brewing-co/#.UIQz2VDrz9s>

<https://troegs.com/beer/mad-elf/>

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