

Rockport 8 AG*

Created Saturday March 16th 2019



NWBS

Method: **All Grain** Style: **Belgian Dark Strong Ale** Boil Time: **60 min** Batch Size: **5.5 gallons** (ending kettle volume)

Pre Boil Size: **6.5 gallons** Pre Boil Gravity: **1.066** (recipe based estimate) Efficiency: **70%** (ending kettle)

Calories: **255 calories** (Per 12oz) Carbs: **23.9 g** (Per 12oz)

Original Gravity: **1.077** Final Gravity: **1.016** ABV (standard): **8.12%** IBU (tinseth): **22.38** SRM (morey): **24.92** Mash pH: **n/a** Cost \$: **n/a**

Fermentables

Amount	Fermentable	Cost	PPG	°L	Bill %
13.50 lb	German - Pilsner		38	1.6	84.4%
0.50 lb	German - CaraMunich III		34	57	3.1%
0.50 lb	Belgian - CaraVienne		34	20	3.1%
0.25 lb	Belgian - Biscuit		35	23	1.6%
0.25 lb	American - Chocolate		29	350	1.6%
1 lb	Candi Syrup - Belgian Candi Syrup - D-180		32	180	6.3%

16 lb / \$ 0.00

Hops

Amount	Variety	Cost	Type	AA	Use	Time	IBU	Bill %
1.50 oz	Hallertau Mittelfruh		Leaf/Whole	4	Boil	60 min	16.39	60%
1 oz	Styrian Goldings		Pellet	5.5	Boil	10 min	5.99	40%

2.5 oz / \$ 0.00

Hops Summary

Amount	Variety	Cost	IBU	Bill %
1.50 oz	Hallertau Mittelfruh (Leaf/Whole)		16.39	60%
1 oz	Styrian Goldings (Pellet)		5.99	40%

2.5 oz / \$ 0.00

Mash Guidelines

Amount	Description	Type	Temp	Time
		Infusion	150 °F	60 min

Starting Mash Thickness: 1.33 qt/lb

Yeast

Wyeast - Belgian Abby Ale II 1762

Amount: 2 Each Cost: Attenuation (custom): 76% Flocculation: Medium

Optimum Temp: 65 - 75 °F Starter: No

Fermentation Temp: - Pitch Rate: 0.35 (M cells / ml / ° P) 136 B cells required

Target Water Profile

 Balanced Profile

Ca⁺² 0 Mg⁺² 0 Na⁺ 0 Cl⁻ 0 SO₄⁻² 0 HCO₃⁻ 0

Notes

may substitute wyeast 1762 for accuracy