

TBS 033: Short & Shoddy Belgian Dark Strong Ale - 9.6%

Belgian Dark Strong Ale

Author: Martin Keen

Type: All Grain

IBU : 21 (Tinseth)  
BU/GU : 0.24  
Colour : 39 EBC  
Carbonation : 2.5 CO2-vol

Pre-Boil Gravity : 1.056  
Original Gravity : 1.087  
Final Gravity : 1.014

Fermentables (2.1 kg)

1.361 kg - Modern Pilsner 4.9 EBC (64.9%)  
371 g - Munich Malt 22.5 EBC (17.7%)  
120 g - Brown Sugar (Light) 15.8 EBC (5.7%)  
120 g - Candi Syrup D-90 177 EBC (5.7%)  
62 g - Aromatic Malt 39.5 EBC (3%)  
62 g - Special B 290 EBC (3%)

Hops (18.8 g)

30 min - 14.1 g - Hallertauer Mittelfrueh - 4...  
5 min - 4.7 g - Hallertauer Mittelfrueh - 4.5...

Miscellaneous

Mash - 3.86 g - Calcium Chloride (CaCl2) 33 %...  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 0.12 g - Canning Salt (NaCl)  
^ Albert Heijn (NL)  
Mash - 0.49 g - Epsom Salt (MgSO4)  
^ Lot # /2119000091  
^ Brouwstore (NL) 055.027.7  
Mash - 0.89 g - Gypsum (CaSO4)  
^ The Malt Miller (UK) CHE-03-004

Yeast

0.3 pkg - Imperial Yeast Triple Double B48

01 Brouwpunt 5L (60min) (rev 4)

Batch Size : 5.6 L  
Boil Size : 7.76 L  
Post-Boil Vol : 5.96 L

Mash Water : 5.57 L  
Sparge Water : 4.09 L  
Boil Time : 60 min  
Total Water : 9.66 L



39 EBC

Brewhouse Efficiency: 71.8%  
Mash Efficiency: 73.3%

Mash Profile

03 - High/Moderate Fermentability  
72.9 °C - Strike Temp  
66.7 °C - 60 min - Temperature

Fermentation Profile

Ale  
20 °C - 14 days - Primary

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...  
Ca 74 Mg 7 Na 8 Cl 97 SO 75 HCO 17

SO/Cl ratio: 0.8  
Mash pH: 5.38  
Sparge pH: 6

Measurements

Mash pH:  
  
Boil Volume:  
  
Pre-Boil Gravity:  
  
Post-Boil Kettle Volume:  
  
Original Gravity:  
  
Fermenter Top-Up:  
  
Fermenter Volume:  
  
Final Gravity:  
  
Bottling Volume:

Recipe Notes

Water Profile: Ca 74 | Mg 7 | Na 8 | SO4 75 | Cl 100

<https://brulosophy.com/2024/08/19/short-shoddy-belgian-dark-strong-ale/>