

Pannepot inspired

an All Grain Belgian Dark Strong Ale by Cavemen Brewing

Fermentables

| Amount | Fermentable | Use |
|---------|--------------------------|------|
| 7.5 kg | Bohemian Pilsner (DE) | Mash |
| 1.36 kg | Rye (DE) | Boil |
| 800.0 g | Sucrose (Table Sugar) | Boil |
| 300.0 g | Caramel/Crystal 80L (US) | Mash |
| 250.0 g | Special B (BE) | Mash |
| 100.0 g | Chocolate (BE) | Mash |
| 100.0 g | Coffee Malt (UK) | Mash |

Hops

| Amount | Hop | Time |
|--------|----------------------------|--------|
| 10.0 g | Columbus (US) | 90 min |
| 20.0 g | Hallertauer Tradition (DE) | 30 min |
| 30.0 g | Hallertauer Tradition (DE) | 15 min |

Yeasts

| Name | Lab/Product |
|--------------|----------------|
| Safbrew T-58 | Fermentis T-58 |

Extras

| Amount | Name | Time |
|----------|-------------------------|----------|
| 1.5 g | thyme | 2.0 min |
| 3.5 g | Coriander Seed | 2.0 min |
| 6.0 g | Orange Zest | 2.0 min |
| 1.5 g | Cinnamon (Ground) | 2.0 min |
| 1.0 each | Whirlfloc Tablet | 10.0 min |
| 1.0 tsp | Yeast Nutrient (Wyeast) | 10.0 min |

Stats

Batch & Boil

| | |
|------------|-----------|
| Batch Size | Boil Time |
| 20.82 L | 60 min |

Properties

OG

1.105

ABV

9.6%

FG

1.031↑

Color

20 SRM

IBU

29

Balance

Sweet