

Thymeless BDSA

an All Grain Belgian Dark Strong Ale by Cavemen Brewing

Fermentables

Amount	Fermentable	Use
11.6 kg	Bohemian Pilsner (DE)	Mash
3.4 kg	Golden Promise (UK)	Mash
2.0 kg	Rye (DE)	Boil
1600.0 g	Sucrose (Table Sugar)	Boil
600.0 g	Pale Wheat (CA)	Mash
600.0 g	Crystal Rye (UK)	Mash
500.0 g	Special B (BE)	Mash
200.0 g	Coffee Malt (UK)	Mash
200.0 g	Chocolate (BE)	Mash

Hops

Amount	Hop	Time
28.0 g	Summit (US)	60 min
56.7 g	Challenger (UK)	15 min
23.0 g	Progress (UK)	15 min

Yeasts

Name	Lab/Product
Belgian Strong Ale Yeast	White Labs WLP545
Safbrew T-58	Fermentis T-58

Extras

Amount	Name	Time
1.0 tsp	Yeast Nutrient (Wyeast)	10.0 min
1.0 each	Whirlfloc Tablet	10.0 min
3.0 g	Cinnamon (Ground)	2.0 min
2.0 each	Orange Zest	2.0 min
7.0 g	Coriander Seed	2.0 min

Stats

Batch & Boil

Batch Size	Boil Time
41.6395 L	60 min

Properties

OG

1.095

FG

1.010

IBU

35

ABV

11.1% ↑

Color

21 SRM

Balance

Sweet