

## 09-27-2008 Struise Archaic

### A ProMash Brewing Session Report

Brewing Date:	Saturday September 27, 2008
Head Brewer:	De Struise brouwers
Asst Brewer:	Charles Cassino at Monks Café Stockholm
Recipe:	Struise Archaic

### Recipe Specifics

Batch Size (hL):	2.00	Wort Size (hl):	2.00
Total Grain (kg):	86.93		
Anticipated OG:	1.088	Plato:	21.16
Anticipated EBC:	27.8		
Anticipated IBU:	28.1		
Brewhouse Efficiency:	70	%	
Wort Boil Time:	60	Minutes	

Actual OG:	1.088	Plato:	21.12	
Actual FG:	1.020	Plato:	5.08	
Alc by Weight:	7.02	by Volume:	9.05	From Measured Gravities.
ADF:	75.9	RDF:	63.9	Apparent & Real Degree of Fermentation.

Actual Mash System Efficiency:	70 %
Anticipated Points From Mash:	84.96
Actual Points From Mash:	84.79

### Pre-Boil Amounts

Evaporation Rate:	5.00	Percent Per Hour
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Raw Pre-Boil Amounts - only targeted volume/gravity and evaporation rate taken into account:

Pre-Boil Wort Size:	2.11	hL		
Pre-Boil Gravity:	1.084	SG	20.17	Plato

With sparge water, mash water, additional infusions, vessel losses, top-up water and evaporation rate recorded in the Water Needed Calculator:

Water Needed Pre-Boil Wort Size:	3.53	hL		
Water Needed Pre-Boil Gravity:	1.050	SG	12.38	Plato

### Formulas Used

Brewhouse Efficiency and Predicted Gravity based on Method #1, Potential Used.

Final Gravity Calculation Based on Points.

Hard Value of Sucrose applied. Value for recipe: 46.2100 ppppg

% Yield Type used in Gravity Prediction: Coarse Grind As Is.

Color Formula Used: Morey

Hop IBU Formula Used: Rager

Additional Utilization Used For Plug Hops: 2 %

Additional Utilization Used For Pellet Hops: 10 %

### Grain/Extract/Sugar

%	Amount	Name	Origin	Potential	EBC
69.0	60.00 kg.	1. PILSEN 2RP	België	309.07	3
7.7	6.67 kg.	22. Cara Cristal (Cara 120)	België	267.30	90
3.1	2.67 kg.	17. AROMAMOUT/AMBER	België	309.07	34
1.9	1.67 kg.	14. Caramel Pilsnout (Cara 20)	België	250.59	16
0.3	0.27 kg.	27. Black 1500	België	250.59	1116

10.0	8.67 kg.	Tarwevlokken		284.01	4
6.1	5.33 kg.	Rijstvlokken		334.13	1
1.9	1.67 kg.	Bruine kandijnsuiker		392.60	10

Potential represented as IOB- HWE ( L / kg ).

## Hops

Amount	Name	Form	Alpha	IBU	Boil Time
0.43 kg.	Goldings - E.K.	Pellet	4.75	28.1	60 min

## Extras

Amount	Name	Type	Time
1714.29 gm	Rozijnen	Fruit	30 Min. (boil)

## Yeast

YCKC A78 DeDolle Strain

## Mash Schedule

Mash Name:		Fix_40_50_60_70
Total Grain kg:	85.27	
Total Water L:	110.84	Before Additional Infusions
Total Water hL:	1.11	Before Additional Infusions
Tun Thermal Mass:	0.30	
Grain Temp:	20.50 C	

Step Name	Step Time	Rest Time	Start Temp	Stop Temp	Heat Type	Infuse Temp	Infuse Amount	Infuse Ratio
Glucan/Enzyme Prep	2	10	45	45	Infuse	57	110.84	1.30
Proteolytic	5	20	55	55	Infuse	99	33.36	1.69
Beta Amylase	2	30	65	65	Infuse	99	53.05	2.31
Alpha Amylase	15	30	72	72	Infuse	99	57.02	2.98
Mashout	10	1	78	78	Infuse	99	83.90	3.97

Total Water L:	338.18	After Additional Infusions
Total Water hL:	3.38	After Additional Infusions
Total Mash Volume hL:	3.95	After Additional Infusions

Runnings Stopped At: 1.010 SG 2.56 Plato

All temperature measurements are degrees Celsius.

All infusion amounts are in Liters.

All infusion ratios are Liters/Kilograms.

## Water Needed For Brewing Session

Sparge Amount:	1.00	Sparge Deadspace:	0.00	Total Into Mash:	1.00
Total Grain Kg:	85.27	Ltr Per Kg:	3.97	Total From Mash:	2.53
		Mash Hectoliters:	3.38		
		Grain Absorption:	0.85		
Amount Lost in Lauter Tun Deadspace, Grant and Misc. to Kettle:					0.00
Top Up Water Added to Kettle:					0.00
Amount into Kettle:					3.53
Boil Time (min):					60
Evaporation Rate:					5.00
Amount after Boil:					3.35
Left in Kettle Deadspace:					0.00

Left in Hopback:	0.00
Left in Counterflow Chiller:	0.00
Left in Other Equipment / Other Absorption:	0.00
Amount to Chillers:	3.35
Amount After Cooling (4 perc.):	3.22

Grain absorption rate is: 1.01 (L Per kg)

Evaporation rate is Percent per Hour

This formulation will yield 3.22 hectoliters of fermentable wort.

You will need 4.38 hectoliters of water for the complete brewing session.

## Fermentation Specifics

Pitched From:	Dry Pack
Amount Pitched:	250 mL
Lag Time:	1.00 hours

Primary Fermenter:	Stainless Steel
Primary Type:	Closed
Days In Primary:	7
Primary Temperature:	20 degrees C

Secondary Fermenter:	Stainless Steel
Secondary Type:	Closed
Days In Secondary:	14
Secondary Temperature:	20 degrees C

Original Gravity:	1.088 SG	21.12	Plato
Finishing Gravity:	1.020 SG	5.08	Plato

## Notes

Rozijnen = dried raisins
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