

TKØL VIII – Dark Monastery

Statistics

Volume: 21 liters

OG: 1102

FG: 1026

Alcohol: 10 % by vol.

Colour: 103 EBC (Black)

Bitterness: 23 IBU

Fermentables

Pilsner Malt 3 EBC 8333 g.

Cara Munich 100 EBC 8333 g.

Chocolate (dehusked) Malt 125 g.

Special B 230 EBC 333 g.

Dark Brown Sugar 166 g.

Kandis (dark) 1166 g.

Mæske program: 65 degrees for 90 minutes, 75 degrees for 10 minutes.

Hop type	Amount	Time
Styrian Golding 4.6% alpha	30 g.	60 min.
Hersbrucker 3.8% alpha	12 g.	30 min.
Hersbrucker 3.8% alpha	8 g.	5 min.

Fermentation

Yeast: 1762 Belgian Abbey

Fermented at room temperature for 10 days.

Fermented at room temperature for 11 days.

Comments:

Brygning startes d. 29. september

Ved flaskningen tilsættes 5g rørsukker per liter.