

Duvel Monk

Author: Brew Like A Monk
Date:
Category: 18 – Belgian Strong Ale
Subcategory: D – Belgian Golden Strong Ale



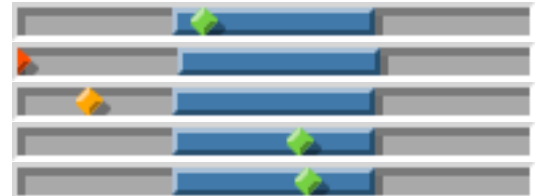
Kettle Volume: 11.5 gal (SG: 1.065)	Efficiency: 80.0%
Boil Duration: 1.5 hrs	Attenuation: 93.0%
Evaporation: 1.0 gal	Evap/Hour: 5.8%
Volume Gain/Loss: 0.0 gal	
Final Volume: 10.08 gal (SG: 1.074)	

Ingredients:

20.0 lbs Pilsen Malt
4.1 lbs Cane Sugar
1.0 oz East Kent Goldings (5.0%) – added during boil, boiled 65.0 min
0.5 oz Saaz (5.0%) – added during boil, boiled 65.0 min
1.5 oz East Kent Goldings (5.0%) – added during boil, boiled 25 min
1.5 oz Saaz (5.0%) – added during boil, boiled 25 min
1 ea White Labs WLP570 Belgian Golden Ale

Style Comparison:

Recipe	Guideline
Original Gravity: 1.074	1.070 – 1.095
Terminal Gravity: 1.005	1.010 – 1.016
Color: 3.2 °SRM	4.0 – 6.0
Alcohol: 9.09%	7.5% – 10.0%
Bitterness: 31.76	25.0 – 35.0



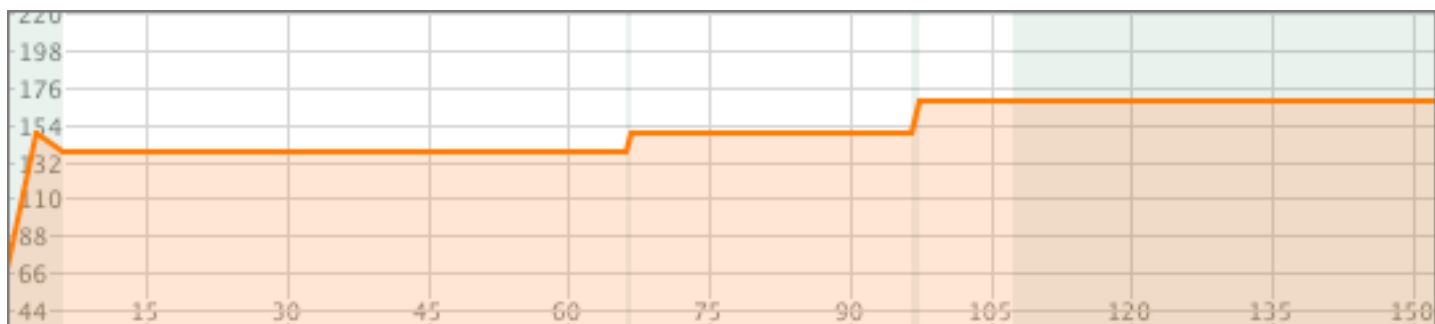
Analysis:

Apparent	Real	Weight	Calories
Original Extract: 18.0 °P	18.0 °P	Alcohol: 25.6 g	176.75
Attenuation: 93.0%	74.8%	Carbs: 15.8 g	60.12
Terminal Extract: 1.33 °P	1.018	Protein: 1.1 g	4.43
% Alcohol: 9.09% ABV	7.18% ABW		Total: 241.3

Schedule:

00:06:09 Mash In
Liquor: 6.25 gal
Strike: 150.8 °F
01:06:09 Beta Amylase Rest
Rest: 60.0 min
01:06:36 Heat
Heat: 0.5 min
Target: 150.0 °F
01:36:36 Alpha Amylase Rest
Rest: 30.0 min

01:37:30 Heat
Heat: 0.9 min
Target: 170.0 °F
01:47:30 Mash Out
Rest: 10.0 min
02:32:30 Sparge
Sparge
Volume: 8.92 gal
Temperature: 168.0 °F
Runoff: 11.5 gal
Duration: 45 min
Total Runoff: 11.5 gal



Carbonation:

Natural Conditioning

Beer Temp: 68.0 °F
Priming Agent Rate: 4.02 g/L
Priming Agent Mass: 251.354 g
Volumes CO₂: 2.5

Forced Carbonation

Beer Temp: 45.0 °F
Pressure: 14.8861 PSI
Volumes CO₂: 2.5