

# DickleDoi

British Strong Ale (17 A)

**Type:** All Grain  
**Batch Size:** 18.93 l  
**Boil Size:** 24.72 l  
**Boil Time:** 60 min  
**End of Boil Vol:** 22.67 l  
**Final Bottling Vol:** 17.41 l  
**Fermentation:** Ale, Two Stage

**Date:** 01 Jan 2017  
**Brewer:** Mark Jackman  
**Asst Brewer:**  
**Equipment:** Pot and Cooler ( 5 Gal/19 L) - All Grain  
**Efficiency:** 72.00 %  
**Est Mash Efficiency:** 82.8 %  
**Taste Rating:** 30.0



## Taste Notes:

Prepare for Brewing

- Clean and Prepare Brewing Equipment
- Total Water Needed: 31.89 l
- Mash Water Acid:
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## Water Prep

Amt	Name	Type	#	%/IBU
0.95 g	Chalk (Mash 60.0 mins)	Water Agent	1	-
0.95 g	Gypsum (Calcium Sulfate) (Mash 60.0 mins)	Water Agent	2	-

Mash or Steep Grains

## Mash Ingredients

Amt	Name	Type	#	%/IBU
4.47 kg	Gladfield Ale Malt (3.0 SRM)	Grain	3	71.9 %
0.42 kg	Gladfield Aurora Malt (29.4 SRM)	Grain	4	6.7 %
0.42 kg	Gladfield Biscuit Malt (30.5 SRM)	Grain	5	6.7 %
0.42 kg	Gladfield Dark Crystal Malt (96.4 SRM)	Grain	6	6.7 %
0.42 kg	Gladfield Red Back Malt (33.0 SRM)	Grain	7	6.7 %
0.08 kg	Gladfield Light Chocolate Malt (456.9 SRM)	Grain	8	1.3 %

## Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 16.21 l of water at 76.2 C	68.0 C	60 min
Mash Out	Error: Infusion temperature above boiling. Add more...	75.6 C	10 min

- Sparge Water Acid:
- Fly sparge with 10.25 l water at 75.6 C
- Add water to achieve boil volume of 24.72 l
- Estimated pre-boil gravity is 1.064 SG

## Boil Ingredients

Amt	Name	Type	#	%/IBU
0.010 kg	Pacific Jade [13.00 %] - Boil 60.0 min	Hop	9	13.6 IBUs

2.52 g	Irish Moss (Boil 10.0 mins)	Fining	10	-
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### Steeped Hops

Amt	Name	Type	#	%/IBU
0.020 kg	Pacifica [5.50 %] - Steep/Whirlpool 15.0 min	Hop	11	2.9 IBUs
0.010 kg	Pacific Jade [13.00 %] - Steep/Whirlpool 15.0 min	Hop	12	3.4 IBUs

- Estimated Post Boil Vol: 22.67 l and Est Post Boil Gravity: 1.073 SG

### Cool and Transfer Wort

- Cool wort to fermentation temperature  
 Transfer wort to fermenter  
 Add water if needed to achieve final volume of 18.93 l

### Pitch Yeast and Measure Gravity and Volume

#### Fermentation Ingredients

Amt	Name	Type	#	%/IBU
2.0 pkg	Safale American (DCL/Fermentis #US-05) [50.2...]	Yeast	13	-

- Measure Actual Original Gravity \_\_\_\_\_ (Target: 1.073 SG)  
 Measure Actual Batch Volume \_\_\_\_\_ (Target: 18.93 l)  
 Add water if needed to achieve final volume of 18.93 l

### Fermentation

- 01 Jan 2017 - Primary Fermentation (14.00 days at 16.0 C ending at 18.0 C)  
 15 Jan 2017 - Secondary Fermentation (7.00 days at 18.0 C ending at 18.0 C)

### Dry Hop and Bottle/Keg

#### Dry Hop/Bottling Ingredients

Amt	Name	Type	#	%/IBU
0.016 kg	Pacific Jade [13.00 %] - Dry Hop 7.0 Days	Hop	14	0.0 IBUs
0.016 kg	Pacific Jade [13.00 %] - Dry Hop 7.0 Days	Hop	15	0.0 IBUs
0.016 kg	Pacifica [5.50 %] - Dry Hop 7.0 Days	Hop	16	0.0 IBUs

- Measure Final Gravity: \_\_\_\_\_ (Estimate: 1.018 SG)  
 Date Bottled/Kegged: 22 Jan 2017 - Carbonation: Keg with 11.37 PSI  
 Age beer for 7.00 days at 1.0 C  
 29 Jan 2017 - Drink and enjoy!

### Notes