



soundhomebrew.com  
206-743-8074

6505 5th Place South  
Seattle, WA 98108

# ZWART GAT

## Belgian Dark Strong Ale

**OG:** 1.099                      **Color:** 22 SRM  
**FG:** 1.018                      **ABV:** 10.9%  
**IBU:** 30.3

Extract	Weight	Percent
Pilsen LME	7lbs	44.3
Munich LME	3.3lbs	20.9
Golden Light DME	1lb	6.3
Corn Sugar	1lb	6.3

Steeping Grains	Weight	Percent
Aromatic	1lb	6.3
CaraMnuich 35°L	1lb	6.3
Special B	1lb	6.3
Melanoidin	8oz	3.2

Hops	Weight	IBU
Hallertau 60 min.	2.5oz	30.3

**Yeast**  
WLP530 Abbey IV, Wyeast 1762 Abbey II, or  
Saffbrew T-58

**Additional** - Priming Sugar, Bottle Caps, Irish Moss, Grain  
Bags, Hop Socks, Gypsum

### From the BJCP Style Guidelines (bjcp.org) Category 26D - Belgian Dark Strong Ale

Complex, with a rich malty sweetness, significant esters and alcohol, and an optional light to moderate spiciness. The malt is rich and strong, and can have a Munich-type quality often with a caramel, toast and/or bready aroma. The fruity esters are strong to moderately low, and can contain raisin, plum, dried cherry, fig or prune notes. Spicy phenols may be present, but usually have a peppery quality not clove-like. Alcohols are soft, spicy, perfumy and/or rose-like, and are low to moderate in intensity. No Hop Aroma

<b>Vital Statistics:</b>	OG: 1.075 – 1.110	FG: 1.010 – 1.024
	IBUs: 20 – 35	SRM: 12 – 22
		ABV: 8 – 11%

**Commercial Examples:** Westvleteren 12 (yellow cap), Rochefort 10 (blue cap), St. Bernardus Abt 12, Gouden Carolus Grand Cru of the Emperor, Achel Extra Brune, Rochefort 8 (green cap), Southampton Abbot 12, Chimay Grande Reserve (Blue), Brasserie des Rocs Grand Cru, Gulden Draak, Kasteelbier Bière du Chateau Donker, Lost Abbey Judgment Day, Russian River Salvation

### ALL GRAIN CONVERSION

Replace the extracts with the following base malts:  
9.5 lbs. Pilsen Malt  
4 Munich Malt

Weigh and crush the base malts together with the steeping grains listed on the recipe.

Mash at 150°F for 60 minutes.

Follow the same hop schedule and yeast recommendations listed on the recipe.

### BREWING NOTES

(make note of anything and everything regarding your brew session; dates, gravity readings, ingredient substitutions, temperatures, what went well or not so well, etc.)

Brew Date: \_\_\_\_\_ OG Reading: \_\_\_\_\_ FG Reading: \_\_\_\_\_ Transfer Date: \_\_\_\_\_ Bottled/Kegged: \_\_\_\_\_

---



---



---



---



---



---



---



---