

# Zhiguli

Belgian Specialty Ale (16 E)

**Type:** All Grain  
**Batch Size:** 3.50 gal  
**Boil Size:** 4.96 gal  
**Boil Time:** 60 min  
**End of Boil Vol:** 4.42 gal  
**Final Bottling Vol:** 3.10 gal  
**Fermentation:** Ale, Two Stage

**Date:** 02 Mar 2016  
**Brewer:**  
**Asst Brewer:**  
**Equipment:** Pot and Cooler ( 5 Gal/19 L) - All Grain  
**Efficiency:** 80.00 %  
**Est Mash Efficiency:** 97.1 %  
**Taste Rating:** 30.0



## Taste Notes:

## Ingredients

Amt	Name	Type	#	%/IBU
3 lbs	Vienna Malt (3.5 SRM)	Grain	1	56.5 %
1 lbs 8.0 oz	Pilsner (2 Row) Bel (2.0 SRM)	Grain	2	28.2 %
13.0 oz	Corn, Flaked (1.3 SRM)	Grain	3	15.3 %
0.75 oz	Saaz [3.75 %] - Boil 60.0 min	Hop	4	14.0 IBUs
0.75 oz	Saaz [3.75 %] - Boil 10.0 min	Hop	5	5.1 IBUs
1.0 pkg	Belgian Ale (White Labs #WLP550) [35.49 ml]	Yeast	6	-

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1.044 SG  
**Est Final Gravity:** 1.009 SG  
**Estimated Alcohol by Vol:** 4.5 %  
**Bitterness:** 19.1 IBUs  
**Est Color:** 3.5 SRM

**Measured Original Gravity:** 1.046 SG  
**Measured Final Gravity:** 1.010 SG  
**Actual Alcohol by Vol:** 4.7 %  
**Calories:** 151.6 kcal/12oz

## Mash Profile

**Mash Name:** Temperature Mash, 1 Step, Full Body  
**Sparge Water:** 4.19 gal  
**Sparge Temperature:** 168.0 F  
**Adjust Temp for Equipment:** FALSE

**Total Grain Weight:** 5 lbs 5.0 oz  
**Grain Temperature:** 72.0 F  
**Tun Temperature:** 72.0 F  
**Mash PH:** 5.20

## Mash Steps

Name	Description	Step Temperature	Step Time
Saccharification	Add 6.64 qt of water at 168.2 F	156.0 F	40 min
Mash Out	Heat to 168.0 F over 10 min	168.0 F	10 min

**Sparge:** Fly sparge with 4.19 gal water at 168.0 F

**Mash Notes:** Temperature mash for use when mashing in a brew pot over a heat source such as the stove. Use heat to maintain desired temperature during the mash.

## Carbonation and Storage

**Carbonation Type:** Keg  
**Pressure/Weight:** 12.54 PSI  
**Keg/Bottling Temperature:** 45.0 F  
**Fermentation:** Ale, Two Stage

**Volumes of CO2:** 2.3  
**Carbonation Used:** Keg with 12.54 PSI  
**Age for:** 30.00 days  
**Storage Temperature:** 65.0 F

## Notes

Created with [BeerSmith](#)