

9 EBC

Brasserie 3 Monts - 3 Monts (clone) - 8.5%

01 Brouwpunt 5L (60min) (rev 4) Belgian Golden Strong Ale

Author: Geoff Alworth

Post-Boil Vol Type: All Grain

IBU : 26 (Tinseth) Mash Water : 6 L BU/GU : 0.31 Sparge Water Colour : 9 EBC Boil Time

Carbonation : 2.8 CO2-vol Total Water : 9.8 L

Pre-Boil Gravity : 1.061 Brewhouse Efficiency: 71.8% : 1.084 Mash Efficiency: 73.3% Original Gravity

Fermentables (2.06 kg)

1 kg - Chateau Pilsen 2-Row 3.5 EBC (48.7%)

^ Lot # 20220915

^ Brouwmaatje (NL) BM-BL.051.002.4

1 kg - Chateau Pilsen 6-Row 3.5 EBC (48.7%) 55 g - 10 min - Boil - Sugar, Table (Sucrose)...

: 1.019

^ Albert Heijn (NL)

Hops (5 g)

Final Gravity

60 min - 5 g - Nugget - 13% (26 IBU)

^ Brouwland (BE) 053.291.1

Miscellaneous

Mash - 0.42 g - Calcium Chloride (CaCl2) 33 %...

^ Lot # 115038

^ Brouwstore (NL) 055.035.0

Mash - 0.42 g - Canning Salt (NaCl)

^ Albert Heijn (NL)

Mash - 0.7 g - Epsom Salt (MgSO4)

^ Lot # /2119000091

^ Brouwstore (NL) 055.027.7 Mash - 0.54 g - Gypsum (CaSO4)

^ The Malt Miller (UK) CHE-03-004

Mash - 1.6 ml - Lactic Acid 80% 80%

^ Lot # 20200213

^ Brouwstore (NL) 003.002.3

Yeast

1 pkg - White Labs French Ale WLP072

Batch Size : 5.6 L Boil Size : 7.76 L : 5.96 L

: 3.8 L : 60 min

Mash Profile

01 One Step Mash (60 min) 68.7 °C - Strike Temp

63 °C - 60 min - Temperature

Fermentation Profile

01 Ale + DR + Conditioning

18 °C - 10 days - Primary

21 °C - 4 days - Diacetyl rest

18 °C - 14 days - Carbonation

18 °C - 28 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...

Ca 23 Mg 9 Na 20 Cl 40 SO 63 HCO 17

SO/Cl ratio: 1.6 Mash pH: 5.39 Sparge pH: 6

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:

Recipe Notes

Target: ABV = 8.5 %, IBU = 20.

Added some suger to reach OG without drowning.