

Never Give Up! v3 - 8.7% Belgian Golden Strong Ale 01 Brouwpunt 5L (60min) (rev 4) : 5.6 L Author: The Thirsty Otter Batch Size Boil Size : 7.76 L Post-Boil Vol : 5.96 L Type: All Grain IBU : 28 (Tinseth) Mash Water : 4.5 L : 0.38 BU/GU Sparge Water : 4.82 L 8 EBC : 8 EBC Boil Time Colour : 60 min Carbonation : 2.8 CO2-vol Total Water : 9.32 L Brewhouse Efficiency: 71.8% Pre-Boil Gravity : 1.046 Original Gravity : 1.070 Mash Efficiency: 73.3% Total Gravity : 1.073 Mash Profile Final Gravity : 1.007 04 High fermentability (60 min) 71 °C - Strike Temp Fermentables (1.65 kg) 1.5 kg - Pils 3.5 EBC (90.9%) 65 °C - 60 min - Temperature ^ Brouwmaatje (NL) 051.002.4 150 g - 10 min - Boil - Sugar, Table (Sucrose... Fermentation Profile 01 Ale + DR + Conditioning ^ Albert Heijn (NL) 38 g - Bottling - Sugar, Table (Sucrose) 2 EBC 18 °C - 10 days - Primary 22 °C - 4 days - Diacetyl rest ^ Albert Heijn (NL) 18 °C - 45 days - Conditioning Hops (25.4 g) 60 min - 4 g - Cascade (T90) - 7.5% (14 IBU) Water Profile ^ Brouwmaatje (NL) BM-BL.053.148.3/100 NL Spa Reine Flat Mineral Water (www.ah.nl) (... Ca 33 Mg 9 Na 38 Cl 75 SO 75 HCO 20 30 min - 4 g - Cascade (T90) - 7.5% (10 IBU) ^ Brouwmaatje (NL) BM-BL.053.148.3/100 15 min - 5.4 g - Saaz - 3.6% (4 IBU) SO/Cl ratio: 1 ^ Lot # T9020044SAA Mash pH: 5.38 ^ Brouwmaatje (NL) BM-HUM.420000 Humlegarden... Sparge pH: 6 Dry Hops Measurements 7 days - 12 g - Saaz - 3.6% ^ Lot # T9020044SAA Mash pH: ^ Brouwmaatje (NL) BM-HUM.420000 Humlegarden... Boil Volume: Miscellaneous Mash - 0.04 g - Baking Soda (NaHCO3) Pre-Boil Gravity: ^ Lot # 41190621/3 ^ Brouwstore (NL) 003.106.2 Post-Boil Kettle Volume: Mash - 0.8 g - Calcium Chloride (CaCl2) 33 % 33% ^ Lot # 115038 Original Gravity: ^ Brouwstore (NL) 055.035.0 Mash - 0.8 g - Canning Salt (NaCl) Fermenter Top-Up: ^ Albert Heijn (NL) Mash - 0.7 g - Epsom Salt (MgSO4) Fermenter Volume: ^ Lot # /2119000091 ^ Brouwstore (NL) 055.027.7 Final Gravity: Mash - 0.7 g - Gypsum (CaSO4) Bottling Volume: ^ Brouwmaatje (NL) Mash - 1.1 ml - Lactic Acid 80% 80% ^ Lot # 20200213 ^ Brouwstore (NL) 003.002.3

^ The Malt Miller (UK) CH-03-013 10 min - Boil - 1 g - Irish Moss ^ Brouwstore (NL)

60 min - Boil - 0.15 g - Lipohop K

^ Lot # 20211005

^ Lot # 20211005

^ Lot # LPK110

^ AH (NL)

^ AH (NL)

Mash - 4.5 l - NL Spa Reine Flat Mineral Water

Sparge - 4.82 1 - NL Spa Reine Flat Mineral W...