

# Simple Patersbi er - 4.7%

Belgian Single  
Author: [GHW@homebrewinguk.com](#)

Type: All Grain

IBU : 21 (Tinseth)  
BU/GU : 0.5  
Colour : 6 EBC  
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.033  
Original Gravity : 1.043  
Final Gravity : 1.007

Fermentables (1.07 kg)  
1.03 kg - Chateau Pilsen 2-Row 3.5 EBC (96.5%)  
^ Lot # (15.09.2022)  
^ Brouwnaatje (NL) BM BL.051.002.4  
37 g - Chateau Vienna 5.5 EBC (3.5%)

Hops (23.5 g)  
60 min - 8.6 g - Hallertauer Mittelfrueh - 3.5%  
5 min - 11.2 g - Hallertauer Mittelfrueh - 3.5%

Hop Stand  
15 min hopstand @ 80 °C  
15 min - 3.7 g - Saaz - 3.6% (1 IBU)  
^ Lot # T9020044SAA  
^ Brouwnaatje (NL) BM HUM.420000 Humlegarden...

Miscellaneous  
Mash - 1.44 g - Calcium Chloride (CaCl2) 33%  
^ Lot # 115038  
^ Brouwnaatje (NL) 055.035.0  
Mash - 0.16 g - Canning Salt (NaCl)  
^ Albert Heijn (NL)  
Mash - 0.27 g - Epsom Salt (MgSO4)  
^ Lot # /2119000091  
^ Brouwnaatje (NL) 055.027.7  
Mash - 1.94 g - Gypsum (CaSO4)  
^ The Malt Miller (UK) CHE-03-004  
Mash - 0.2 ml - Lactic Acid 80% 80%  
^ Lot # 20200213  
^ Brouwnaatje (NL) 003.002.3

Yeast  
0.3 pkg - Lallemant (Lal Brev) Abbaye Belgian  
^ Brouwnaatje (NL) BM BL.050.614.7

01 Brouwput 5L (60min) (rev 4)  
Batch Size : 5.6 L  
Boil Size : 7.76 L  
Post-Boil Vol : 5.96 L

Mash Water : 3.2 L  
Sparge Water : 5.7 L  
Boil Time : 60 min  
Total Water : 8.9 L

Brewhouse Efficiency: 71.8%  
Mash Efficiency: 73.3%

Mash Profile  
01 One Step Mash (60 min)  
71 °C - Strike Temp  
65 °C - 60 min - Temperature

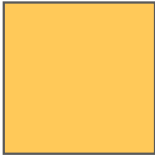
Fermentation Profile  
01 Ale + DR + Conditioning  
18 °C - 10 days - Primary  
21 °C - 4 days - Diacetyl rest  
18 °C - 14 days - Carbonation  
18 °C - 28 days - Conditioning

Water Profile  
02 NL Spa Reine Flat Mineral Water (www.ah.nl...)  
Ca 75 Mg 5 Na 10 Cl 50 SO 137 HCO 17

SO/Cl ratio: 2.8  
Mash pH: 5.38  
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:



6 EBC

## Recipe Notes

Target: ABV = 4.8 % IBU = 21, OG = 1.042, FG = 1.006.