

## Orval (clone) - 6.4%

### Belgian Pale Ale

Author: Cheshire Cat@homebrewinguk.com

Type: All Grain

IBU : 31 (Tinseth)  
 BU/GU : 0.55  
 Colour : 17 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.038  
 Original Gravity : 1.056  
 Final Gravity : 1.007

### Fermentables (1.34 kg)

1.146 kg - Europils Malt 3.4 EBC (85.8%)  
 92 g - Boil - Golden Syrup 10 EBC (6.9%)  
 ^ Tesco, Hull  
 89 g - CaraRed 45 EBC (6.7%)  
 ^ The Malt Miller (UK) MAL-01-018  
 9 g - 30 min - Steep - Carafa III 1035 EBC (0.0%)

### Hops (22.5 g)

60 min - 7.8 g - Hallertauer Mittelfrueh (T90...)  
 ^ The Malt Miller (UK) HOP-06-008  
 15 min - 7.1 g - Styrian Goldings - 5.4% (12.0%)

### Hop Stand

20 min hopstand @ 85 °C  
 20 min 85 °C - 7.6 g - Tettnang - 4.5% (3 IBU)

### Miscellaneous

Mash - 0.64 g - Baking Soda (NaHCO3)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Mash - 1.17 g - Calcium Chloride (CaCl2) 33 %...  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.64 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 1.2 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 2.35 g - Gypsum (CaSO4)  
 ^ The Malt Miller (UK) CHE-03-004  
 Mash - 0.6 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3

### Yeast

0.4 pkg - Lallemend (LalBrew) Philly Sour

### 01 Brouwpunt 5L (60min) (rev 4)

Batch Size : 5.6 L  
 Boil Size : 7.76 L  
 Post-Boil Vol : 5.96 L

Mash Water : 3.71 L  
 Sparge Water : 5.36 L  
 Boil Time : 60 min  
 Total Water : 9.07 L



17 EBC

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

### Mash Profile

01 One Step Mash (60 min)  
 73.3 °C - Strike Temp  
 67 °C - 60 min - Temperature

### Fermentation Profile

00 Ale  
 20 °C - 14 days - Primary

### Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...)  
 Ca 81 Mg 15 Na 50 Cl 75 SO 200

SO/Cl ratio: 2.7

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: OG = 1.059.