

Thi rie z La Rouge Fl amande - 5. 9%

Sai son

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Type: All Grain

IBU : 11 (Tinseth)
BU/GU : 0.19
Colour : 24 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.043
Original Gravity : 1.056
Final Gravity : 1.011

Fermentables (1.43 kg)

1.147 kg - Pilsner 3.2 EBC (80.2%)
140 g - Caramel 40/79 EBC (9.8%)
72 g - Caramunich Type 2 88.5 EBC (5%)
72 g - Caramunich Type 3 112 EBC (5%)

Hops (10.1 g)

60 min - 2.2 g - Strisselspalt - 3.5% (4 IBU)
60 min - 2.2 g - Breuvers Gold - 7% (7 IBU)
0 min - 5.7 g - Saaz - 3.5%

Miscellaneous

Mash - 1.51 g - Calcium Chloride (CaCl2) 33%...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.16 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 0.28 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 2.01 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Whirlpool - 0.403 g - Bitter Orange Peel
Whirlpool - 0.35 g - Sweet Orange Peel
Whirlpool - 0.941 g - Breuvers Licorice

Yeast

0.7 pkg - Wyeast French Saison 3711 3711

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

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

Mash Water : 4.29 L
Sparge Water : 4.96 L
Boil Time : 60 min
Total Water : 9.25 L



24 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

Mash Steps

59.7 °C - Strike Temp
55 °C - 10 min - Infusion
62.8 °C - 50 min - Infusion
72.2 °C - 10 min - Infusion
77.8 °C - 10 min - add to 6.5 gal for pre-boil

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: 2.7
Mash pH 5.35
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

<https://www.brewersfriend.com/homebrew/recipe/view/1453002/thi-rie-z-la-rouge-fl-amande-5-gal>