

Three French Hens - 9%

Belgian Golden Strong Ale

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Type: All Grain

IBU : 22 (Tinseth)
BU/GU : 0.27
Colour : 14 EBC
Carbonation : 2.7 CO2-vol

Pre-Boil Gravity : 1.058
Original Gravity : 1.082
Final Gravity : 1.013

Fermentables (1.87 kg)

1.679 kg - Lager Malt 3.9 EBC (90%)
186 g - Chateau Biscuit 45 EBC (10%)
^ Lot # 5425000394839
^ Brouwmaatje (NL) BM-BL.051.098.2/1
90 g - 5 min - Boil - Sugar, Table (Sucrose)...
^ Albert Heijn (NL)

Hops (36.4 g)

30 min - 1.8 g - Amarillo (T90) - 8.4% (4 IBU)
^ The Malt Miller (UK) HOP-05-007
30 min - 1.8 g - Apollo (T90) - 16.7% (9 IBU)
^ The Malt Miller (UK) HOP-05-018
5 min - 5.2 g - Amarillo (T90) - 8.4% (3 IBU)
^ The Malt Miller (UK) HOP-05-007
5 min - 5.2 g - Apollo (T90) - 16.7% (6 IBU)
^ The Malt Miller (UK) HOP-05-018

Dry Hops

4 days - 11.2 g - Amarillo (T90) - 8.4%
^ The Malt Miller (UK) HOP-05-007
4 days - 11.2 g - Apollo (T90) - 16.7%
^ The Malt Miller (UK) HOP-05-018

Miscellaneous

Mash - 0.43 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.41 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 0.69 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 0.53 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 1.2 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3
5 min - Boil - 18.667 g - Sweet Orange Peel
Primary - 18.667 g - Curacao Orange Peel
^ 4 days

Yeast

0.4 pkg - CrossMyLoof Belgian Ale Belgian

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

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

Mash Water : 5.6 L
Sparge Water : 4.07 L
Boil Time : 60 min
Total Water : 9.67 L



14 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

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 62 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:

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Recipe Notes

Target: ABV = 9.0 %, IBU = 23, SRM = 5.9, OG = 1.081, FG = 1.016.