

## Kwak (clone) - 8%

### Belgian Dark Strong Ale

Author: Cheshire Cat@homebrewinguk.com

Type: All Grain

IBU : 26 (Tinseth)  
BU/GU : 0.37  
Colour : 35 EBC  
Carbonation : 2.6 CO2-vol

Pre-Boil Gravity : 1.046  
Original Gravity : 1.070  
Final Gravity : 1.009

### Fermentables (1.65 kg)

1.115 kg - Maris Otter 5.5 EBC (67.7%)  
^ The Malt Miller (UK) MAL-00-038  
223 g - Abbey Malt 44 EBC (13.5%)  
^ Brouwmaatje (NL) 051.246.7  
89 g - CaraAroma 350 EBC (5.4%)  
^ Brouwmaatje (NL) BM-BL.051.188.1  
77 g - 10 min - Boil - Brown Sugar, Light 15....  
77 g - 10 min - Boil - Corn Sugar (Dextrose)...  
67 g - Carared 47.5 EBC (4.1%)

### Hops (10.2 g)

45 min - 4.1 g - Magnum - 10.7% (19 IBU)  
^ The Malt Miller (UK) HOP-06-009  
15 min - 6.1 g - East Kent Goldings - 5.4% (8...  
^ Hopeye (GB) HE-50G-HOPS-EASTKENTGOLDINGS (5...

### Miscellaneous

Mash - 0.66 g - Baking Soda (NaHCO3)  
^ Lot # 41190621/3  
^ Brouwstore (NL) 003.106.2  
Mash - 2.33 g - Calcium Chloride (CaCl2) 33 %...  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 0.65 g - Canning Salt (NaCl)  
^ Albert Heijn (NL)  
Mash - 0.94 g - Epsom Salt (MgSO4)  
^ Lot # /2119000091  
^ Brouwstore (NL) 055.027.7  
Mash - 0.95 g - Gypsum (CaSO4)  
^ The Malt Miller (UK) CHE-03-004

### Yeast

0.4 pkg - Mangrove Jack's Belgian Tripel M31  
^ The Malt Miller (UK) YEA-02-020

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

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

Mash Water : 4.48 L  
Sparge Water : 4.83 L  
Boil Time : 60 min  
Total Water : 9.31 L



35 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 59 Mg 12 Na 50 Cl 100 SO 100 HCO 67

SO/Cl ratio: 1  
Mash pH: 5.37  
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: ABV = 8.1 %, OG = 1.068.