

Uithoornse Zot - 6.2%

Belgian Blond Ale

Author: The Thirsty Otter

Type: All Grain

IBU : 19 (Tinseth)
BU/GU : 0.36
Colour : 9 EBC
Carbonation : 2.6 CO2-vol

Pre-Boil Gravity : 1.032
Original Gravity : 1.051
Total Gravity : 1.054
Final Gravity : 1.007

Fermentables (1.29 kg)

619 g - Pilsen Malt 2.7 EBC (48%)
258 g - Pale Ale 6.5 EBC (20%)
194 g - Pale Wheat Malt 4 EBC (15%)
^ The Malt Miller (UK) MAL-00-032
129 g - Cara 14.8 EBC (10%)
90 g - Candi Sugar 10 EBC (7%)
36 g - Bottling - Sugar, Table (Sucrose) 2 EBC
^ Albert Heijn (NL)

Hops (11.9 g)

90 min - 3.1 g - Cascade (T90) - 7.5% (13 IBU)
^ Brouwmaatje (NL) BM-BL.053.148.3/100
15 min - 4.3 g - Saaz - 3.6% (4 IBU)
^ Lot # T9020044SAA
^ Brouwmaatje (NL) BM-HUM.420000 Humlegarden...
10 min - 4.5 g - Saaz - 3.6% (3 IBU)
^ Lot # T9020044SAA
^ Brouwmaatje (NL) BM-HUM.420000 Humlegarden...

Miscellaneous

Mash - 0.32 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 0.55 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.55 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 0.22 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 0.22 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 1.3 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3
Sparge - 0.1 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3
5 min - Boil - 2 g - Coriander Seed
^ Brouwpunt (NL)

Yeast

1 pkg - Brugse Zot (cultured)

01 Brouwpunt 5L (90min) (rev 4)

Batch Size : 5.6 L
Boil Size : 8.66 L
Post-Boil Vol : 5.96 L

Mash Water : 3.6 L
Sparge Water : 6.33 L
Boil Time : 90 min
Total Water : 9.93 L



9 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

12 Two step (65 min)
67.6 °C - Strike Temp
62 °C - 40 min - Step 1
72 °C - 20 min - Step 2
78 °C - 5 min - Mash out

Fermentation Profile

01 Ale + DR + Conditioning
20 °C - 10 days - Primary
22 °C - 4 days - Diacetyl rest
20 °C - 14 days - Carbonation
18 °C - 28 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
Ca 17 Mg 4 Na 34 Cl 50 SO 25 HCO 40

SO/Cl ratio: 0.5
Mash pH: 5.39
Sparge pH: 5.5

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:

Uithoornse Zot

Recipe Notes

Target: ABV = 6.0 %, IBU = 22, EBC = 13, OG = 1.056, FG = 1.010.