

Soet Bi er (1683) - 7.1%

Historical Beer

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Type: All Grain

IBU : 18 (Tinseth)
BU/GU : 0.23
Colour : 12 EBC
Carbonation : 2.4 CO₂-vol

Pre-Boil Gravity : 1.061
Original Gravity : 1.079
Final Gravity : 1.025

Fermentables (2.1 kg)

986 g - Pilsner 3.3 EBC (46.9%)
663 g - Chateau Buckwheat 9.5 EBC (31.5%)
455 g - Flaked Oats 2 EBC (21.6%)
^ Brouwnaatje (NL) BM/BL.051.163.4/1

Hops (12.5 g)

60 min - 12.5 g - Saaz - 3.6% (18 IBU)
^ Lot # T9020044SAA
^ Brouwnaatje (NL) BM/HUM.420000 Hunt egarden...

Miscellaneous

Mash - 0.56 g - Baking Soda (NaHCO₃)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 2.04 g - Calcium Chloride (CaCl₂) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 1.42 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 0.55 g - Chalk (CaCO₃)
^ The Malt Miller (UK) CHE-03-027
Mash - 1.31 g - Epsom Salt (MgSO₄)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 2.05 g - Gypsum (CaSO₄)
^ The Malt Miller (UK) CHE-03-004
Mash - 2.5 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3
10 min - Boil - 1.4 g - Ground Anise Seeds
10 min - Boil - 0.7 g - Ground Coriander Seed

Yeast

1.1 pkg - Wyeast Labs European Ale Yeast 1338

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

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

Mash Water : 6.31 L
Sparge Water : 3.59 L
Boil Time : 60 min
Total Water : 9.9 L



12 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
72.1 °C - Strike Temp
66 °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 100 Mg 15 Na 75 Cl 135 SO 171 HCO 125

SO/Cl ratio: 1.3
Mash pH: 5.4
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 = 6.8 % IBU = 20, EBC = 10, OG = 1.080, FG = 1.028.

<https://www.homebrewersassociation.org/homebrew-recipe/soet-bi-er-1683/>