

Taras Boulba (clone) - 5.4%

Belgian Pale Ale

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Type: All Grain

IBU : 38 (Tinseth)
 BU/GU : 0.74
 Colour : 7 EBC
 Carbonation : 2.5 CO2-vol

Pre-Boil Gravity : 1.039
 Original Gravity : 1.051
 Final Gravity : 1.010

Fermentables (1.27 kg)

1.114 kg - Europils Malt 3.4 EBC (87.8%)
 94 g - Vienna Malt 7.8 EBC (7.4%)
 61 g - Dextrin Malt 3 EBC (4.8%)

Hops (10 g)

60 min - 3 g - Moutere - 16.6% (24 IBU)
 15 min - 7 g - Barbe Rouge - 8.5% (13 IBU)

Miscellaneous

Mash - 0.53 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 1.32 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.53 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 0.18 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 0.41 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

Yeast

0.3 pkg - Lallemend (LalBrew) Farmhouse

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

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

Mash Water : 3.81 L
 Sparge Water : 5.29 L
 Boil Time : 60 min
 Total Water : 9.1 L



7 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 71 °C - Strike Temp
 65 °C - 60 min - Temperature

Fermentation Profile

01 Ale + DR + Conditioning
 24 °C - 10 days - Primary
 27 °C - 4 days - Diacetyl rest
 24 °C - 14 days - Carbonation
 24 °C - 28 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
 Ca 33 Mg 4 Na 42 Cl 71 SO 37 HCO 58

SO/Cl ratio: 0.5
 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:

Recipe Notes

Target: ABV - 5.4 %, OG = 1.051.