

Simple Patersbier - 4.7%

Belgian Single

Author: GHW@homebrewinguk.com

Type: All Grain

IBU : 21 (Tinseth)
 BU/GU : 0.5
 Colour : 6 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.033
 Original Gravity : 1.043
 Final Gravity : 1.007

Fermentables (1.07 kg)

1.03 kg - Chateau Pilsen 2-Row 3.5 EBC (96.5%)
 ^ Lot # (15.09.2022)
 ^ Brouwmaatje (NL) BM-BL.051.002.4
 37 g - Chateau Vienna 5.5 EBC (3.5%)

Hops (23.5 g)

60 min - 8.6 g - Hallertauer Mittelfrueh - 3....
 5 min - 11.2 g - Hallertauer Mittelfrueh - 3....

Hop Stand

15 min hopstand @ 80 °C
 15 min - 3.7 g - Saaz - 3.6% (1 IBU)
 ^ Lot # T9020044SAA
 ^ Brouwmaatje (NL) BM-HUM.420000 Humlegarden...

Miscellaneous

Mash - 1.44 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.16 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 0.27 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 1.94 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.2 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

0.3 pkg - Lallemend (LalBrew) Abbaye Belgian
 ^ Brouwmaatje (NL) BM-BL.050.614.7

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

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

Mash Water : 3.2 L
 Sparge Water : 5.7 L
 Boil Time : 60 min
 Total Water : 8.9 L



6 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
 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 75 Mg 5 Na 10 Cl 50 SO 137 HCO 17

SO/Cl ratio: 2.8
 Mash pH: 5.38
 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 = 4.8 %, IBU = 21, OG = 1.042, FG = 1.006.