

Gollem's Precious - 7.5%

Bière de Garde
Author: The Thirsty Otter
Type: All Grain

IBU : 19 (Tinseth)
BU/GU : 0.27
Colour : 19 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.053
Original Gravity : 1.069
Final Gravity : 1.012

Fermentables (1.73 kg)
1.25 kg - Pale Ale Malt 6 EBC (72.5%)
^ The Malt Miller (UK) MAL-00-010
250 g - CaraVienna 50 EBC (14.5%)
^ The Malt Miller (UK) MAL-01-023
150 g - Munich Malt I 15 EBC (8.7%)
^ The Malt Miller (UK) MAL-00-017
75 g - Red X 30 EBC (4.4%)
^ The Malt Miller (UK) MAL-00-020

Hops (25 g)
30 min - 5 g - Saaz - 4.4% (7 IBU)
^ The Malt Miller (UK) HOP-06-000
20 min - 10 g - Hallertauer Mittelfrueh (T90)...
^ The Malt Miller (UK) HOP-06-008

Hop Stand
10 min hopstand @ 80 °C
10 min - 10 g - Hallertauer Mittelfrueh (T90)...
^ The Malt Miller (UK) HOP-06-008

Miscellaneous
Mash - 5.18 l - NL Spa Reine Flat Mineral Water
^ AH (NL)
Mash - 0.68 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 2.37 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.67 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 0.71 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 0.72 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 0.9 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3
Sparge - 4.36 l - NL Spa Reine Flat Mineral W...
^ AH (NL)

Yeast
0.7 pkg - Fermentis Safebrew Abbey Ale BE-256

01 Brouwpunt 5L (60min) (rev 4)
Batch Size : 5.6 L
Boil Size : 7.76 L
Post-Boil Vol : 5.96 L

Mash Water : 5.18 L
Sparge Water : 4.36 L
Boil Time : 60 min
Total Water : 9.54 L



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
75 °C - 10 min - Sparge

Fermentation Profile
01 Ale + DR + Conditioning
16 °C - 10 days - Primary
19 °C - 4 days - Diacetyl rest
16 °C - 45 days - Conditioning

Water Profile
NL Spa Reine Flat Mineral Water (www.ah.nl) (...
Ca 52 Mg 9 Na 50 Cl 100 SO 75 HCO 68
SO/Cl ratio: 0.8
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: