

Wild Dandelion Beòir - 5%

Alternative Grain Beer

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Type: All Grain

IBU : 21 (Tinseth)
 BU/GU : 0.41
 Colour : 13 EBC
 Carbonation : 2.2 CO2-vol

Pre-Boil Gravity : 1.036
 Original Gravity : 1.051
 Final Gravity : 1.013

Fermentables (1.27 kg)

975 g - Extra Pale Malt 3.4 EBC (76.7%)
 134 g - Rye Malt 25 EBC (10.5%)
 ^ The Malt Miller (UK) MAL-00-037
 61 g - 10 min - Boil - Spray Dried Malt Extra...
 ^ The Malt Miller (UK) EXT-00-006
 37 g - Carapils 4 EBC (2.9%)
 ^ Brouwmaatje (NL) BM-BL.051.307.7/1
 37 g - Torrefied Wheat 5 EBC (2.9%)
 27 g - Red Rye Crystal 250 EBC (2.1%)
 ^ The Malt Miller (UK) MAL-01-024

Hops (5.6 g)

60 min - 5.6 g - First Gold (T90) - 7.5% (21...
 ^ The Malt Miller (UK) HOP-04-006

Miscellaneous

Mash - 0.98 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 2.62 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.97 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.19 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 2.35 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.5 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 60 min - Boil - 24.5 g - Dandelion

Yeast

0.4 pkg - Siadar an Rubha

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

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

Mash Water : 3.63 L
 Sparge Water : 5.41 L
 Boil Time : 60 min
 Total Water : 9.04 L



13 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 37 °C - Strike Temp
 35 °C - 30 min - Temperature
 45 °C - 30 min - Temperature
 55 °C - 30 min - Temperature
 63 °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 131 SO 200 HCO 94

SO/Cl ratio: 1.5

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: