

Short & Shoddy | Belgian Pale Ale (27B) - 4.9%

Belgian Pale Ale

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Type: All Grain

IBU : 22 (Tinseth)
BU/GU : 0.46
Colour : 13 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.037
Original Gravity : 1.048
Final Gravity : 1.011

Fermentables (1.2 kg)

758 g - Pilsner 3.3 EBC (63.2%)
442 g - Barke Munich Malt 20 EBC (36.8%)

Hops (41.4 g)

30 min - 17.8 g - Tettnang - 1.7% (11 IBU)
20 min - 23.6 g - Tettnang - 1.7% (11 IBU)

Miscellaneous

Mash - 1.04 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.16 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 0.18 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 1.1 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 0.3 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3

Yeast

27.8 ml - Imperial Yeast Rustic B56
27.8 ml - Imperial Yeast Global L13

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

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

Mash Water : 3.6 L
Sparge Water : 5.43 L
Boil Time : 60 min
Total Water : 9.03 L



13 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

03 - High/Moderate Fermentability
72.9 °C - Strike Temp
66.7 °C - 60 min - Temperature

Fermentation Profile

Ale
18.3 °C - 9 days - Primary

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
Ca 47 Mg 4 Na 10 Cl 40 SO 80 HCO 17

SO/Cl ratio: 2
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

Water Profile: Ca 58 | Mg 4 | Na 10 | SO4 80 | Cl 40

<https://brulosophy.com/2025/01/20/short-shoddy-belgian-pale-ale/>