

Womble's Belgian Strong Ale - 8.8%

Belgian Golden Strong Ale

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Type: All Grain

IBU : 34 (Tinseth)  
BU/GU : 0.45  
Colour : 8 EBC  
Carbonation : 2.6 CO2-vol

Pre-Boil Gravity : 1.047  
Original Gravity : 1.076  
Final Gravity : 1.009

Fermentables (1.82 kg)

1.698 kg - Chateau Pilsen 2RS 3 EBC (93.3%)  
^ Brouwmaatje (NL) BM-CM.253001  
122 g - 10 min - Boil - Sugar, Table (Sucrose...  
^ Albert Heijn (NL)

Hops (16.1 g)

90 min - 16.1 g - Aramis (Whole) - 4.7% (34 IBU)

Miscellaneous

Mash - 0.46 g - Calcium Chloride (CaCl2) 33 %...  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 0.44 g - Canning Salt (NaCl)  
^ Albert Heijn (NL)  
Mash - 0.74 g - Epsom Salt (MgSO4)  
^ Lot # /2119000091  
^ Brouwstore (NL) 055.027.7  
Mash - 0.57 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  
10 min - Boil - 1 g - Irish Moss  
^ Lot # 4348  
^ Brouwstore (NL) 125.249.1

Yeast

0.7 pkg - Lallemmand (LalBrew) Abbaye Belgian  
^ Brouwmaatje (NL) BM-BL.050.614.7

01 Brouwpunt 5L (90min) (rev 4)

Batch Size : 5.6 L  
Boil Size : 8.66 L  
Post-Boil Vol : 5.96 L  
  
Mash Water : 5.09 L  
Sparge Water : 5.32 L  
Boil Time : 90 min  
Total Water : 10.41 L



8 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 23 Mg 9 Na 20 Cl 40 SO 62 HCO 17  
  
SO/Cl ratio: 1.6  
Mash pH: 5.4  
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: IBU = 34, OG = 1.078.