

Lille Holmgård Håndbryg - Tournesoll's Lillebror (clone) - 6%

Belgian Blond Ale

Author: The Thirsty Otter

Type: All Grain

IBU : 18 (Tinseth)
BU/GU : 0.32
Colour : 14 EBC
Carbonation : 2.8 CO2-vol

Pre-Boil Gravity : 1.038
Original Gravity : 1.056
Final Gravity : 1.010

Fermentables (1.38 kg)

925 g - Chateau Pilsen 2-Row 3.5 EBC (67.3%)
^ Lot # 20220915
^ Brouwmaatje (NL) BM-BL.051.002.4
300 g - CaraBelge 30 EBC (21.8%)
^ Brouwmaatje (NL) 051.191.5
100 g - Soft Candi Sugar, Blanc (White) 0 EBC...
50 g - Melanoidin Malt 70 EBC (3.6%)
^ The Malt Miller (UK) MAL-00-025

Hops (17 g)

30 min - 8 g - Saaz - 3.6% (10 IBU)
^ Lot # T9020044SAA
^ Brouwmaatje (NL) BM-HUM.420000 Humlegarden...
15 min - 9 g - Saaz - 3.6% (7 IBU)
^ Lot # T9020044SAA
^ Brouwmaatje (NL) BM-HUM.420000 Humlegarden...

Miscellaneous

Mash - 0.98 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.56 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1.09 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

0.2 pkg - Lallemand (LalBrew) Voss Kveik
^ Lot # 45701640827711V
^ Brouwmaatje (NL)
0.2 pkg - Wyeast Labs Trappist High Gravity 3787

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

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

Mash Water : 3.82 L
Sparge Water : 5.28 L
Boil Time : 60 min
Total Water : 9.1 L



14 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
72.1 °C - Strike Temp
66 °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 46 Mg 2 Na 27 Cl 65 SO 71 HCO 17

SO/Cl ratio: 1.1
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

Target: ABV = 6.0 %, IBU = 18.

First attempt to reverse engineer.