

Never Give Up! - 8.7%

Belgian Golden Strong Ale

Author: The Thirsty Otter

Type: All Grain

IBU : 28 (Tinseth)  
BU/GU : 0.38  
Colour : 8 EBC  
Carbonation : 2.8 CO2-vol

Pre-Boil Gravity : 1.046  
Original Gravity : 1.070  
Total Gravity : 1.073  
Final Gravity : 1.007

Fermentables (1.65 kg)

1.5 kg - Pils 3.5 EBC (90.9%)  
^ Brouwmaatje (NL) 051.002.4  
150 g - 10 min - Boil - Sugar, Table (Sucrose...  
^ Albert Heijn (NL)  
38 g - Bottling - Sugar, Table (Sucrose) 2 EBC  
^ Albert Heijn (NL)

Hops (13.4 g)

60 min - 4 g - Cascade (T90) - 7.5% (14 IBU)  
^ Brouwmaatje (NL) BM-BL.053.148.3/100  
30 min - 4 g - Cascade (T90) - 7.5% (10 IBU)  
^ Brouwmaatje (NL) BM-BL.053.148.3/100  
15 min - 5.4 g - Saaz - 3.6% (4 IBU)  
^ Lot # T9020044SAA  
^ Brouwmaatje (NL) BM-HUM.420000 Humlegarden...

Miscellaneous

Mash - 0.04 g - Baking Soda (NaHCO3)  
^ Lot # 41190621/3  
^ Brouwstore (NL) 003.106.2  
Mash - 0.8 g - Calcium Chloride (CaCl2) 33 % 33%  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 0.8 g - Canning Salt (NaCl)  
^ Albert Heijn (NL)  
Mash - 0.7 g - Epsom Salt (MgSO4)  
^ Lot # /2119000091  
^ Brouwstore (NL) 055.027.7  
Mash - 0.7 g - Gypsum (CaSO4)  
^ Brouwmaatje (NL)  
Mash - 1.1 ml - Lactic Acid 80% 80%  
^ Lot # 20200213  
^ Brouwstore (NL) 003.002.3  
Mash - 4.5 l - NL Spa Reine Flat Mineral Water  
^ Lot # 20211005  
^ AH (NL)  
Sparge - 4.82 l - NL Spa Reine Flat Mineral W...  
^ Lot # 20211005  
^ AH (NL)  
60 min - Boil - 0.15 g - Lipohop K  
^ Lot # LPK110  
^ The Malt Miller (UK) CH-03-013  
10 min - Boil - 1 g - Irish Moss  
^ Brouwstore (NL)  
10 min - Boil - 1 items - Wort Chiller  
^ Brouwstore (NL) 057.020.20  
Bottling - 15 items - 33 cl Steinie bottle (2...  
^ Brouwstore (NL) 017.476.3  
Bottling - 15 items - Bottle Caps 26 mm (Dark...

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

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

Mash Water : 4.5 L  
Sparge Water : 4.82 L  
Boil Time : 60 min  
Total Water : 9.32 L



8 EBC

Brewhouse Efficiency: 71.8%  
Mash Efficiency: 73.3%

Mash Profile

04 High fermentability (60 min)  
71 °C - Strike Temp  
65 °C - 60 min - Temperature

Fermentation Profile

01 Ale + DR + Conditioning  
19 °C - 10 days - Primary  
22 °C - 4 days - Diacetyl rest  
19 °C - 14 days - Carbonation  
19 °C - 28 days - Conditioning

Water Profile

NL Spa Reine Flat Mineral Water (www.ah.nl) (...  
Ca 33 Mg 9 Na 38 Cl 75 SO 75 HCO 20

SO/Cl ratio: 1  
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: