

32 Never Give Up! v2 - 8.7%

Belgian Golden Strong Ale

Author: The Thirsty Otter

Type: All Grain

IBU : 29 (Tinseth)
 BU/GU : 0.39
 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 (25.4 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% (11 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...

Dry Hops

7 days - 12 g - Cascade (T90) - 7.5%
 ^ Brouwmaatje (NL) BM-BL.053.148.3/100

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

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

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: