

Brouwpunt - Sinterklaas Special - 6.8%

Autumn Seasonal Beer

Brewer: The Thirsty Otter

Author: Brouwpunt

Type: All Grain

IBU : 21 (Tinseth)
 BU/GU : 0.34
 Colour : 15 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.034
 Original Gravity : 1.057
 Total Gravity : 1.060
 Final Gravity : 1.008

Fermentables (1.28 kg)

500 g - Pale Ale Malt 6 EBC (39.1%)
 ^ Brouwpunt (NL)
 500 g - Pilsner 3.5 EBC (39.1%)
 ^ Brouwpunt (NL)
 200 g - 10 min - Boil - Sugar, Table (Sucrose...
 ^ Albert Heijn (NL)
 80 g - Cara 120 120 EBC (6.3%)
 ^ Brouwpunt (NL)
 30 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (8 g)

60 min - 5 g - East Kent Goldings (EKG) (Whol...
 ^ Brouwpunt (NL)
 10 min - 3 g - East Kent Goldings (EKG) (Whol...
 ^ Brouwpunt (NL)

Miscellaneous

Mash - 0.17 ml - Calcium Chloride (CaCl2) 33...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.55 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 1 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 Mash - 2 items - pH paper strips 5.2 - 6.8
 ^ Lot # 20200422/1
 ^ Brouwstore (NL) 013.075.7
 60 min - Boil - 0.19 g - Lipohop K
 ^ Lot # LPK110
 ^ The Malt Miller (UK) CH-03-013
 10 min - Boil - 0.13 g - Lallemand Servomyces
 ^ Lot # 154001112904ABV
 ^ Brouwstore (NL) 050.620.4
 2 min - Boil - 5 g - Speculaas Spices
 ^ Brouwpunt (NL)
 Bottling - 14 items - 33 cl Steinie bottle (2...
 ^ Brouwstore (NL) 017.476.3
 Bottling - 14 items - Bottle Caps 26 mm (Dark...
 ^ Brouwpunt (NL)

Yeast

0.5 pkg - Fermentis SafAle English Ale S-04
 ^ Brouwpunt (NL)

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

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

Mash Water : 3.24 L
 Sparge Water : 5.68 L
 Boil Time : 60 min
 Total Water : 8.92 L



15 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 73.3 °C - Strike Temp
 67 °C - 60 min - Temperature

Fermentation Profile

Ale
 20 °C - 14 days - Primary
 20 °C - 28 days - Conditioning

Water Profile

NL Hoofddorp Rein Tap Water (2020-Q1 WQR) (St...
 Ca 43 Mg 15 Na 67 Cl 75 SO 68

SO/Cl ratio: 0.9
 Mash pH: 5.42

Measurements

Mash pH: 5.9
 Boil Volume: 8.25
 Pre-Boil Gravity: 1.028
 Post-Boil Kettle Volume: 7.15
 Original Gravity: 1.046
 Fermenter Top-Up:
 Fermenter Volume: 5.6
 Final Gravity: 1.004
 Bottling Volume: 4.62

Batch #6 - 6 Dec 2020

Recipe Notes

target: ABV = 6.4 %, IBU = 21, EBC = 16
<https://brouwpunt.nl/product/brouwpunt-sinterklaas-special/>

Batch Notes

Brew day

4.5 L tapwater, added 0.55 g Epsom salt, 0.17 ml Calciumchloride and 1.0 ml Lactic acid.
Mash water pH = 6.5 @ 45 C
11:43 Mash in @ 73.0 C
11:58 Mash pH = 5.9 @ 68.3 C
13:00 first running SG = 1.043 @ 50 C --> SG = 1.054 @ 20 C.
First batch sparge with 2.7 L @ 72 C.
13:40 collected 5.25 L of wort (11.5 cm in the kettle).
SG = 1.027 @ 45 C --> SG = 1.035 @ 20 C.
Second batch sparge with 2.5 L @ 72 C.
Collected 8.25 L of wort (17.0 cm in the kettle).
SG = 1.020 @ 45.2 C --> SG = 1.028 @ 20 C.
14:27 start of boil.
14:27 added 0.19 g Lipohop and 5 gram East Kent Golding hop.
15:17 added 200 grams of Sugar, 3 grams of East Kent Golding, 0.12 grams Servomices yeast nutrient and a wort chiller.
15:25 added Speculaas spices.
15:27 end of boil, flame out.
15:35 start of chilling.
15:56 Post boil volume = 7.15 L cold (14.3 cm in the kettle).
Post boil gravity = 1.045 @ 25.2 C --> SG = 1.046 @ 20 C.
16:31 pitched yeast @ 21.2 C.

Day 0 in fermentation

06-12-2020 16:31 @ 21.2 C, dp = 0 mm H2O, SG = 1.046.
06-12-2020 20:19 @ 19.9 C, dp = 20 mm H2O, no bubbles.
06-12-2020 23:09 @ 18.4 C, dp = 40 mm H2O, few bubbles.

Day 1 in fermentation

07-12-2020 08:23 @ 17.5 C, dp = 50 mm H2O, many bubbles.
07-12-2020 12:50 @ 17.2 C, dp = 50 mm H2O, many bubbles.
07-12-2020 17:20 @ 17.3 C, dp = 50 mm H2O, many bubbles.
07-12-2020 22:19 @ 17.4 C, dp = 50 mm H2O, many bubbles.

Day 2 in fermentation

08-12-2020 07:49 @ 17.0 C, dp = 50 mm H2O, many bubbles.
08-12-2020 13:09 @ 17.9 C, dp = 50 mm H2O, many bubbles.
08-12-2020 18:45 @ 17.7 C, dp = 50 mm H2O, many bubbles.
08-12-2020 23:33 @ 17.7 C, dp = 50 mm H2O, many bubbles.

Day 3 in fermentation

09-12-2020 08:19 @ 16.5 C, dp = 50 mm H2O, many bubbles.
09-12-2020 13:17 @ 16.3 C, dp = 50 mm H2O, many bubbles.
09-12-2020 19:53 @ 16.5 C, dp = 50 mm H2O, many bubbles.
09-12-2020 23:17 @ 16.5 C, dp = 50 mm H2O, many bubbles.

Day 4 in fermentation

10-12-2020 07:56 @ 16.0 C, dp = 50 mm H2O, many bubbles.
10-12-2020 11:35 @ 16.3 C, dp = 50 mm H2O, many bubbles.
10-12-2020 18:52 @ 16.4 C, dp = 50 mm H2O, many bubbles.
10-12-2020 23:05 @ 16.4 C, dp = 50 mm H2O, many bubbles.

Day 5 in fermentation

11-12-2020 08:06 @ 16.3 C, dp = 50 mm H2O, many bubbles.
11-12-2020 12:51 @ 16.0 C, dp = 50 mm H2O, many bubbles.
11-12-2020 19:20 @ 16.2 C, dp = 50 mm H2O, many bubbles.
11-12-2020 22:24 @ 16.4 C, dp = 50 mm H2O, many bubbles.

Day 6 in fermentation

12-12-2020 09:33 @ 16.5 C, dp = 505 mm H2O, one bubble.

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Batch Notes

12-12-2020 15:05 @ 16.0 C, dp = 50 mm H2O, few bubbles.
12-12-2020 23:34 @ 16.8 C, dp = 50 mm H2O, many bubbles.

Day 7 in fermentation

13-12-2020 08:21 @ 16.7 C, dp = 50 mm H2O, many bubbles.
13-12-2020 14:03 @ 16.4 C, dp = 50 mm H2O, few bubbles.
13-12-2020 20:26 @ 16.7 C, dp = 50 mm H2O, many bubbles.

Day 8 in fermentation

14-12-2020 08:21 @ 16.4 C, dp = 50 mm H2O, few bubbles.
14-12-2020 12:52 @ 16.7 C, dp = 50 mm H2O, few bubbles.
14-12-2020 21:09 @ 16.2 C, dp = 50 mm H2O, few bubbles.
14-12-2020 23:17 @ 16.1 C, dp = 50 mm H2O, few bubbles.

Day 9 in fermentation

15-12-2020 08:29 @ 16.5 C, dp = 50 mm H2O, many bubbles.
15-12-2020 12:55 @ 16.6 C, dp = 50 mm H2O, many bubbles.
15-12-2020 20:09 @ 16.5 C, dp = 50 mm H2O, few bubbles.

Day 10 in fermentation

16-12-2020 00:07 @ 17.5 C, dp = 50 mm H2O, few bubbles.
16-12-2020 08:29 @ 16.6 C, dp = 50 mm H2O, few bubbles.
16-12-2020 12:50 @ 16.9 C, dp = 50 mm H2O, few bubbles.
16-12-2020 20:11 @ 17.0 C, dp = 50 mm H2O, one bubble.

Day 11 in fermentation

17-12-2020 00:04 @ 16.2 C, dp = 50 mm H2O, one bubble.
17-12-2020 08:28 @ 16.2 C, dp = 50 mm H2O, few bubbles.
17-12-2020 12:46 @ 17.1 C, dp = 50 mm H2O, few bubbles.
17-12-2020 19:51 @ 17.0 C, dp = 50 mm H2O, few bubbles.
17-12-2020 23:26 @ 16.0 C, dp = 50 mm H2O, one bubble.

Day 12 in fermentation

18-12-2020 09:15 @ 16.5 C, dp = 50 mm H2O, one bubble.
18-12-2020 15:18 @ 16.4 C, dp = 50 mm H2O, one bubble.
18-12-2020 22:06 @ 16.0 C, dp = 50 mm H2O, no bubbles.

Day 13 in fermentation

19-12-2020 11:10 @ 16.0 C, dp = 50 mm H2O, few bubbles.
19-12-2020 18:58 @ 16.2 C, dp = 50 mm H2O, few bubbles.
19-12-2020 23:57 @ 16.0 C, dp = 50 mm H2O, few bubbles.

Day 14 in fermentation

20-12-2020 09:21 @ 16.5 C, dp = 50 mm H2O, few bubbles.
20-12-2020 12:16 @ 16.2 C, dp = 50 mm H2O, few bubbles.
20-12-2020 15:37 @ 16.5 C, dp = 50 mm H2O, few bubbles.
20-12-2020 18:41 @ 16.8 C, dp = 50 mm H2O, few bubbles.

Bottling day

20-12-2020 19:00 30 grams sugar in 300 ml water, brought to the boil, and cooled down.
20-12-2020 19:25 Final Gravity = 1.004.
20-12-2020 19:25 light amber colour.
20-12-2020 19:47 filled 14 Steinie bottles (33 cl with dark green caps).

Day 0 in conditioning

20-12-2020 23:51 @ 17.1 C.

Day 1 in conditioning

21-12-2020 08:59 @ 17.1 C.
21-12-2020 15:47 @ 17.5 C.
21-12-2020 23:20 @ 17.8 C.

Day 2 in conditioning

22-12-2020 08:59 @ 17.6 C.
22-12-2020 15:17 @ 17.5 C.
22-12-2020 23:10 @ 18.5 C.

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Batch Notes

Day 3 in conditioning

23-12-2020 08:42 @ 18.8 C.
23-12-2020 19:58 @ 17.6 C.

Day 4 in conditioning

24-12-2020 10:07 @ 17.5 C.
24-12-2020 15:52 @ 17.4 C.
24-12-2020 23:07 @ 17.4 C.

Day 5 in conditioning

25-12-2020 08:47 @ 16.5 C.
25-12-2020 19:39 @ 16.7 C.
25-12-2020 23:55 @ 16.5 C.

Day 6 in conditioning

26-12-2020 11:41 @ 16.5 C.
26-12-2020 17:05 @ 16.5 C.
26-12-2020 22:56 @ 16.7 C.

Day 7 in conditioning

27-12-2020 10:27 @ 16.4 C.
27-12-2020 17:09 @ 16.6 C.
27-12-2020 23:51 @ 16.2 C.

Day 8 in conditioning

28-12-2020 09:36 @ 16.4 C.
28-12-2020 16:32 @ 16.4 C.
28-12-2020 22:56 @ 16.4 C.

Day 9 in conditioning

29-12-2020 09:01 @ 16.4 C.
29-12-2020 18:18 @ 16.5 C.
29-12-2020 23:55 @ 16.8 C.

Day 10 in conditioning

30-12-2020 14:56 @ 16.4 C.
30-12-2020 23:46 @ 16.9 C.

Day 11 in conditioning

31-12-2020 23:48 @ 16.6 C.

Day 12 in conditioning

01-01-2021 10:54 @ 16.1 C.
01-01-2021 18:31 @ 16.1 C.
01-01-2021 23:58 @ 16.4 C.

Day 13 in conditioning

02-01-2021 11:14 @ 16.4 C.
02-01-2021 18:44 @ 16.9 C.

Day 14 in conditioning

03-01-2021 00:28 @ 16.0 C.
03-01-2021 09:57 @ 16.6 C.
03-01-2021 16:44 @ 16.4 C.
03-01-2021 23:42 @ 16.0 C.

Day 15 in conditioning

04-01-2021 07:22 @ 16.7 C.
04-01-2021 17:47 @ 16.9 C.
04-01-2021 23:50 @ 16.9 C.

Day 16 in conditioning

05-01-2021 07:19 @ 16.5 C.
05-01-2021 14:22 @ 16.5 C.
05-01-2021 23:37 @ 16.7 C.

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Batch Notes

Day 17 in conditioning

06-01-2021 09:05 @ 16.0 C.
06-01-2021 20:33 @ 16.3 C.
06-01-2021 23:56 @ 16.4 C.

Day 18 in conditioning

07-01-2021 08:34 @ 16.6 C.
07-01-2021 14:23 @ 16.8 C.
07-01-2021 23:54 @ 16.2 C.

Day 19 in conditioning

08-01-2021 08:40 @ 16.7 C.
08-01-2021 23:57 @ 16.2 C.

Day 20 in conditioning

09-01-2021 10:39 @ 16.7 C.
09-01-2021 20:33 @ 16.6 C.
09-01-2021 23:59 @ 16.0 C.

Day 21 in conditioning

10-01-2021 12:02 @ 15.9 C.
10-01-2021 17:03 @ 16.0 C.
10-01-2021 23:53 @ 16.2 C.

Day 22 in conditioning

11-01-2021 08:54 @ 15.1 C.
11-01-2021 17:22 @ 15.3 C.
11-01-2021 23:58 @ 15.5 C.

Day 23 in conditioning

12-01-2021 08:55 @ 15.7 C.
12-01-2021 14:17 @ 16.5 C.
12-01-2021 23:09 @ 16.3 C.

Day 24 in conditioning

13-01-2021 08:44 @ 16.4 C.
13-01-2021 14:26 @ 16.7 C.
13-01-2021 23:27 @ 16.1 C.

Day 25 in conditioning

14-01-2021 08:19 @ 16.1 C.
14-01-2021 11:49 @ 16.4 C.
14-01-2021 21:53 @ 16.4 C.

Day 26 in conditioning

15-01-2021 08:54 @ 16.7 C.
15-01-2021 16:49 @ 16.9 C.
15-01-2021 23:53 @ 16.9 C.

Day 27 in conditioning

16-01-2021 09:05 @ 16.0 C.
16-01-2021 17:36 @ 15.9 C.
16-01-2021 23:55 @ 15.9 C.

Day 28 in conditioning

17-01-2021 10:44 @ 15.2 C.
17-01-2021 19:15 @ 15.9 C.
17-01-2021 23:40 @ 15.6 C.

Day 29 in conditioning

18-01-2021 08:18 @ 15.6 C.
18-01-2021 12:55 @ 15.5 C.
18-01-2021 23:52 @ 15.8 C.

Day 30 in conditioning

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Batch Notes

19-01-2021 08:45 @ 15.1 C.
19-01-2021 12:54 @ 15.2 C.
19-01-2021 23:20 @ 15.6 C.

Day 31 in conditioning
20-01-2021 08:21 @ 15.8 C.
20-01-2021 15:54 @ 15.1 C.
20-01-2021 23:02 @ 15.4 C.

Day 32 in conditioning
21-01-2021 08:37 @ 15.3 C.
21-01-2021 11:43 @ 15.2 C.
21-01-2021 20:17 @ 15.7 C.
21-01-2021 23:51 @ 15.8 C.

Day 33 in conditioning
22-01-2021 10:11 @ 15.9 C.
22-01-2021 18:18 @ 15.1 C.
22-01-2021 23:58 @ 15.9 C.

Day 34 in conditioning
23-01-2021 10:48 @ 15.1 C.
23-01-2021 22:19 @ 15.9 C.

Day 35 in conditioning
24-01-2021 09:26 @ 15.9 C.
24-01-2021 17:31 @ 15.5 C.
24-01-2021 23:20 @ 15.6 C.

Day 36 in conditioning
25-01-2021 09:25 @ 15.4 C.
25-01-2021 19:40 @ 15.2 C.
25-01-2021 23:36 @ 15.4 C.

Day 37 in conditioning
26-01-2021 12:22 @ 15.9 C.
26-01-2021 20:49 @ 15.5 C.
26-01-2021 23:58 @ 15.6 C.

Day 38 in conditioning
27-01-2021 08:29 @ 15.7 C.
27-01-2021 13:21 @ 15.4 C.
27-01-2021 20:24 @ 15.3 C.
27-01-2021 23:35 @ 15.6 C.

Day 39 in conditioning
28-01-2021 08:36 @ 15.2 C.
28-01-2021 12:51 @ 15.0 C.
28-01-2021 18:28 @ 15.7 C.
28-01-2021 23:34 @ 16.3 C.

Day 40 in conditioning
29-01-2021 08:48 @ 16.3 C.
29-01-2021 14:38 @ 15.7 C.
29-01-2021 23:57 @ 15.7 C.

Day 41 in conditioning
30-01-2021 10:38 @ 15.5 C.
30-01-2021 18:50 @ 15.6 C.
30-01-2021 20:39 @ 15.1 C.

Day 42 in conditioning
31-01-2021 17:32 @ 15.6 C.
31-01-2021 22:28 @ 15.2 C.

Day 43 in conditioning

Batch #6 - 6 Dec 2020

Batch Notes

01-02-2021 09:58 @ 15.6 C.
01-02-2021 14:30 @ 15.9 C.
01-02-2021 22:07 @ 15.3 C.
01-02-2021 23:49 @ 15.5 C.

Day 44 in conditioning
02-02-2021 07:18 @ 15.0 C.
02-02-2021 15:02 @ 15.6 C.
02-02-2021 23:44 @ 15.9 C.

Day 45 in conditioning
03-02-2021 08:34 @ 15.1 C.
03-02-2021 19:03 @ 15.2 C.
03-02-2021 23:50 @ 15.7 C.

Extra Measured Values

Strike Temperature	73
Strike Water pH	6.5

Batch Log

6 December 2020	Brew Date
6 December 2020	Fermentation Start
6 December 2020 11:43	Status: Brewing
6 December 2020 16:31	Status: Fermenting
20 December 2020	Bottling Date
20 December 2020 19:47	Filled 14 Steinie bottles (33 cl).
3 February 2021 23:51	Status: Completed

Taste

3.3 / 5.0