

Brouwpunt - Sinterklaas Special - 6.8%

Autumn Seasonal Beer

Author: Brouwpunt

Type: All Grain

IBU : 21 (Tinseth)
 Colour : 15 EBC
 Carbonation : 2.4 CO2-vol

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

Fermentables (1.32 kg)

500 g - Pale Ale Malt 6 EBC (38%)
 500 g - Pilsner 3.5 EBC (38%)
 200 g - 10 min - Boil - Sugar, Table (Sucrose...
 80 g - Cara 120 120 EBC (6.1%)
 35 g - Bottling - Sugar, Table (Sucrose) 2 EB...

Hops (8 g)

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

Miscellaneous

Mash - 0.17 ml - Calcium Chloride (CaCl2) 33...
 Mash - 0.54 g - Epsom Salt (MgSO4)
 Mash - 1 ml - Lactic Acid 80% 80%
 Mash - 2 items - pH paper strips 5.2 - 6.8
 60 min - Boil - 0.15 g - Lipohop K
 10 min - Boil - 0.05 g - Lallemand Servomyces
 2 min - Boil - 5 g - Speculaas Spices
 Bottling - 15 items - 33 cl Steinie bottle (2...

Yeast

0.5 pkg - Fermentis SafAle English Ale S-04

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

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%



15 EBC

Mash Profile

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

Fermentation Profile

Ale
 20 °C - 10 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:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:

Recipe Notes

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