

32 Never Give Up! - 8.7%

Belgian Golden Strong Ale

Author: The Thirsty Otter

Type: All Grain

I BU : 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%)

^ Brouwnaatje (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 I BU)

^ Brouwnaatje (NL) BM BL. 053.148.3/100

30 min - 4 g - Cascade (T90) - 7.5% (11 I BU)

^ Brouwnaatje (NL) BM BL. 053.148.3/100

15 min - 5.4 g - Saaz - 3.6% (4 I BU)

^ Lot # T9020044SAA

^ Brouwnaatje (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)

^ Brouwnaatje (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

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: