

15 Never Give Up! - 9.1%

Belgian Golden Strong Ale

Author: My Plonk Beer

Type: All Grain

IBU : 28 (Tinseth)
Color : 7 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.039
Post-Boil Gravity: 1.073
Original Gravity : 1.076
Final Gravity : 1.007

Fermentables (1.73 kg)

1.5 kg - Pilsen Malt 2.7 EBC (86.7%)
200 g - Sugar, Table (Sucrose) 2 EBC (11.6%)
30 g - Bottling - Sugar, Table (Sucrose) 2 EB...

Hops (15 g)

60 min - 5 g - Cascade - 5.58% (13 IBU)
30 min - 5 g - Cascade - 5.58% (10 IBU)
15 min - 5 g - Saaz - 5.09% (6 IBU)

Miscellaneous

Mash - 0.47 ml - Calcium Chloride (CaCl2) 33...
Mash - 0.11 g - Epsom Salt (MgSO4)
Mash - 1.7 ml - Lactic Acid 80% 80%
60 min - Boil - 0.15 g - Lipohop K
10 min - Boil - 1 g - Irish Moss
10 min - Boil - 0.05 g - Servomyces

Yeast

0.5 pkg - Lallemend (LalBrew) Abbaye Belgian

01 Brouwpunt 5L (60min) (rev 2)

Batch Size : 5.6 L
Boil Size : 9.16 L
Post-Boil V.: 5.96 L

Mash Water : 4.5 L
Sparge Water: 4 L
Boil Time : 60 min
HLT Water : 4 L
Top-Up Water: 2.22 L
Total Water : 10.72 L

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

Ale
20 °C - 14 days - Primary

Water Profile

NL Hoofddorp Rein Tap Water (2020-Q1 WQR) (En...
Ca 46 Mg 10 Na 67 Cl 10 SO 48

SO/Cl ratio: 5
Mash pH : 5.47

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

Malt is ordered with standard crush @ The Malt Miller (<https://www.themaltmiller.co.uk/>).



7 EBC