

Ghostfish Heimdall's Draught - 10.8%

Belgian Golden Strong Ale

Author: Ghostfish Brewing

Type: All Grain

IBU : 29 (Tinseth)
 BU/GU : 0.31
 Colour : 17 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.065
 Original Gravity : 1.095
 Final Gravity : 1.013

Fermentables (3.49 kg)

1.2 kg - Millet Malt 3.9 EBC (34.4%)
 975 g - Pale Buckwheat Malt 5.7 EBC (28%)
 700 g - Munich Millet Malt 7.7 EBC (20.1%)
 475 g - Pale Rice Malt 2.8 EBC (13.6%)
 135 g - Rice Hulls 0 EBC (3.9%)
 ^ Brouwmaatje (NL) 055.081.4

Hops (8 g)

60 min - 5.1 g - HBC 472 (T90) - 8.7% (17 IBU)
 ^ The Malt Miller (UK) HOP-06-016
 60 min - 2.9 g - Triumph - 10.7% (12 IBU)

Miscellaneous

Mash - 0.6 g - Calcium Chloride (CaCl2) 33 % 33%
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.5 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 0.9 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 0.6 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 3.4 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 10 min - Boil - 1.229 g - Irish Moss
 ^ Lot # 4348
 ^ Brouwstore (NL) 125.249.1
 10 min - Boil - 0.589 g - Yeast Nutrients

Yeast

0.9 pkg - Fermentis Safbrew Wheat WB-06
 ^ The Malt Miller (UK) YEA-02-030

01 Brouwpunt 5L (90min) (rev 4)

Batch Size : 5.6 L
 Boil Size : 8.66 L
 Post-Boil Vol : 5.96 L

Mash Water : 9.76 L
 Sparge Water : 2.24 L
 Boil Time : 90 min
 Total Water : 12 L



17 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

Two step (90 min)
 65.5 °C - Strike Temp
 60 °C - 60 min - Step 1
 68 °C - 30 min - Step 2

Fermentation Profile

01 Ale + DR + Conditioning
 19 °C - 10 days - Primary
 23 °C - 4 days - Diacetyl rest
 19 °C - 14 days - Carbonation
 19 °C - 28 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
 Ca 23 Mg 9 Na 19 Cl 41 SO 61

SO/Cl ratio: 1.5
 Mash pH: 5.4
 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:

Recipe Notes

Target: ABV = 10 %, IBU = 29, OG = 1.101, FG = 1.024.