

## Brouwpunt - Sinterklaas Special - 6.8%

### Autumn Seasonal Beer

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)  
 35 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 - 0.54 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 - 0.15 g - Lipohop K  
 ^ Lot # LPK110  
 ^ The Malt Miller (UK) CH-03-013  
 10 min - Boil - 0.05 g - Lallemand Servomyces  
 ^ Lot # 154001112904ABV  
 ^ Brouwstore (NL) 050.620.4  
 2 min - Boil - 5 g - Speculaas Spices  
 ^ Brouwpunt (NL)  
 Bottling - 15 items - 33 cl Steinie bottle (2...  
 ^ Brouwstore (NL) 017.476.3

### 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 - 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: 5.49

### Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:

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## Recipe Notes

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