

De Kloninck - 5.3%

Belgian Pale Ale

Author: culblanc

Type: All Grain

IBU : 23 (Tinseth)
BU/GU : 0.4
Colour : 17 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.042
Original Gravity : 1.058
Final Gravity : 1.018

Fermentables (1.46 kg)

1.135 kg - Mash - Pilsner 4 EBC (77.7%)
314 g - Mash - Vienna 8.5 EBC (21.5%)
12 g - Mash - Chocolate Dark 900 EBC (0.8%)

Hops (11.2 g)

60 min - 11.2 g - Saaz - 4.4% (23 IBU)
^ The Malt Miller (UK) HOP-06-000

Miscellaneous

Mash - 0.73 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 1.35 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.73 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1.37 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 2.69 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 0.7 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3
10 min - Boil - 1 g - Irish Moss
^ Lot # 4348
^ Brouwstore (NL) 125.249.1
10 min - Boil - 0.05 g - Lallemend Servomyces
^ Lot # 154001112904ABV
^ Brouwstore (NL) 050.620.4

Yeast

0.5 pkg - Fermentis SafBrew Specialty Ale T-58

01 Brouwpunt 5L (80min) (rev 4)

Batch Size : 5.6 L
Boil Size : 8.36 L
Post-Boil Vol : 5.96 L

Mash Water : 4.38 L
Sparge Water : 5.5 L
Boil Time : 80 min
Total Water : 9.88 L



17 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

High fermentability
42.7 °C - Strike Temp
40 °C - 5 min - Temperature
52 °C - 20 min - Temperature
67 °C - 45 min - Temperature
78 °C - 15 min - Mash out

Fermentation Profile

01 Ale + DR + Conditioning
16 °C - 10 days - Primary
19 °C - 4 days - Diacetyl rest
15 °C - 45 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
Ca 81 Mg 15 Na 50 Cl 75 SO 200

SO/Cl ratio: 2.7
Mash pH: 5.39
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: