

## Fresh Hop Ale (20210830) - 4.9%

### Belgian-Style Session Ale

Author: GHW@homebrewinguk.com

Type: All Grain

IBU : 67 (Tinseth)  
 BU/GU : 1.46  
 Colour : 12 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.034  
 Original Gravity : 1.044  
 Total Gravity : 1.046  
 Final Gravity : 1.009

### Fermentables (1.11 kg)

966 g - Heritage Chevallier Ale Malt 6.7 EBC...  
 ^ Get 'er Brewed (NI) GEB2180  
 97 g - Light Munich Malt 25 EBC (8.7%)  
 ^ Get 'er Brewed (NI) GEB2134  
 48 g - Caramalt 29.5 EBC (4.3%)  
 ^ The Malt Miller (UK) MAL-01-014  
 29 g - Bottling - Sugar, Table (Sucrose) 2 EBC  
 ^ Albert Heijn (NL)

### Hops (98.4 g)

60 min - 5 g - Cascade (T90) - 7.5% (19 IBU)  
 ^ Brouwmaatje (NL) BM-BL.053.148.3/100  
 10 min - 18.7 g - Nonsuch (Whole) - 8.7% (31...

### Hop Stand

10 min hopstand @ 75 °C  
 10 min 75 °C - 74.7 g - Nonsuch (Whole) - 8.7...

### Miscellaneous

Mash - 0.64 g - Baking Soda (NaHCO3)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Mash - 1.17 g - Calcium Chloride (CaCl2) 33 %...  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.63 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 1.18 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 2.33 g - Gypsum (CaSO4)  
 ^ The Malt Miller (UK) CHE-03-004  
 Mash - 0.3 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3

### Yeast

0.4 pkg - Wyeast Labs Belgian Abbey Style Ale...

### 01 Brouwpunt 5L (60min) (rev 4)

Batch Size : 5.6 L  
 Boil Size : 7.76 L  
 Post-Boil Vol : 5.96 L

Mash Water : 3.33 L  
 Sparge Water : 5.62 L  
 Boil Time : 60 min  
 Total Water : 8.95 L



12 EBC

Brewhouse Efficiency: 71.8%

Mash Efficiency: 73.3%

### Mash Profile

01 One Step Mash (60 min)  
 72.1 °C - Strike Temp  
 66 °C - 60 min - Temperature

### Fermentation Profile

01 Ale + DR + Conditioning  
 16 °C - 10 days - Primary  
 19 °C - 4 days - Diacetyl rest  
 16 °C - 14 days - Carbonation  
 16 °C - 28 days - Conditioning

### Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...  
 Ca 81 Mg 15 Na 50 Cl 75 SO 201

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:

### Recipe Notes

Target: ABV = 4.7 %, IBU = ~35, OG = 1.046, FG = 1.011.  
 Swap "Nonsuch" for your freshly picked green hops.