

## Bier Behekst - 6.2%

### Historical Beer

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Type: All Grain

IBU : 0 (Tinseth)  
 BU/GU : 0  
 Colour : 24 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.046  
 Original Gravity : 1.059  
 Final Gravity : 1.012

### Fermentables (1.6 kg)

757 g - Pilsnout (3 EBC) 3 EBC (47.3%)  
 253 g - Tarwemout (4 EBC) 4 EBC (15.8%)  
 197 g - Cara Munichmout (120 EBC) 120 EBC (12.3%)  
 197 g - Havervlokken (2 EBC) 2 EBC (12.3%)  
 197 g - Roggemout (6 EBC) 6 EBC (12.3%)

### Miscellaneous

Mash - 1.03 g - Baking Soda (NaHCO3)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Mash - 2.74 g - Calcium Chloride (CaCl2) 33 %...  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 1.01 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 1.24 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 2.44 g - Gypsum (CaSO4)  
 ^ The Malt Miller (UK) CHE-03-004  
 Mash - 0.5 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3  
 30 min - Boil - 0.56 ml - Bijvoet  
 30 min - Boil - 7.28 ml - Jeneverbes  
 30 min - Boil - 2.52 ml - Koriander  
 30 min - Boil - 0.84 ml - Moerasrozemarijn  
 30 min - Boil - 5.04 ml - Wijnruit  
 30 min - Boil - 2.52 ml - Zoethout  
 10 min - Boil - 1.12 ml - Gagelblaadjes  
 10 min - Boil - 0.28 ml - Gagelkatjes

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

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

Mash Water : 4.8 L  
 Sparge Water : 4.62 L  
 Boil Time : 60 min  
 Total Water : 9.42 L



24 EBC

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

### Mash Profile

Maischen  
 39.3 °C - Strike Temp  
 37 °C - 30 min - Stap 1  
 62 °C - 30 min - Stap 2  
 72 °C - 30 min - Stap 3  
 78 °C - 5 min - Stap 4

### Fermentation Profile

01 Ale + DR + Conditioning  
 18 °C - 10 days - Primary  
 21 °C - 4 days - Diacetyl rest  
 18 °C - 14 days - Carbonation  
 18 °C - 28 days - Conditioning

### Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...)  
 Ca 100 Mg 15 Na 75 Cl 131 SO 200

SO/Cl ratio: 1.5  
 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: