

De Koninck - APA (clone) - 5%

Belgian Pale Ale

Author: Pig Den Brewing

Type: All Grain

IBU : 24 (Tinseth)
 BU/GU : 0.53
 Colour : 9 EBC
 Carbonation : 2.3 CO2-vol

Pre-Boil Gravity : 1.031
 Original Gravity : 1.046
 Final Gravity : 1.008

Fermentables (1.09 kg)

801 g - Pale Malt (Weyermann) 6.5 EBC (73.4%)
 191 g - Vienna Malt (Weyermann) 5.9 EBC (17.5%)
 99 g - Candi Sugar, Clear 1 EBC (9.1%)

Hops (12.9 g)

60 min - 6 g - Saaz - 4.4% (14 IBU)
 30 min - 6.9 g - Saaz - 3.75% (10 IBU)

Miscellaneous

Mash - 0.035 g - Calcium Chloride
 Mash - 0.309 g - Chalk
 Mash - 0.059 g - Epsom Salt (MgSO4)
 Mash - 0.309 g - Gypsum (Calcium Sulfate)
 Mash - 0.205 g - Salt
 15 min - Boil - 0.267 tsp - Polyclar Brewbrite
 10 min - Boil - 0.133 tsp - Yeast Nutrients
 - 0.064 g - Calcium Chloride
 - 0.571 g - Chalk
 - 0.109 g - Epsom Salt (MgSO4)
 - 0.571 g - Gypsum (Calcium Sulfate)
 - 0.379 g - Salt

Yeast

0 ml - Wyeast Belgian Shelde Ale (Wyeast 3655...

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

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

Mash Water : 2.98 L
 Sparge Water : 5.85 L
 Boil Time : 60 min
 Total Water : 8.83 L



9 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

Single Infusion, Medium Body, No Mash Out
 72.9 °C - Strike Temp
 66.7 °C - 60 min - Mash In

Fermentation Profile

Imported
 19.4 °C - 4 days - Primary
 19.4 °C - 10 days - Secondary
 18.3 °C - 30 days - Conditioning

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

Recipe from candisyrup.com
 Adjust mash ph to your desired ph levels