

Mean Brews - Belgian Golden Strong Ale - 8.9%

Belgian Golden Strong Ale

Author: Mean Brews

Type: All Grain

IBU : 30 (Tinseth)
BU/GU : 0.4
Colour : 8 EBC
Carbonation : 3.2 CO2-vol

Pre-Boil Gravity : 1.037
Original Gravity : 1.075
Final Gravity : 1.007

Fermentables (1.77 kg)

1.332 kg - Pilsen MD 3.2 EBC (75.5%)
329 g - Dextrose 2 EBC (18.6%)
104 g - Vienna Malt 9 EBC (5.9%)

Hops (33.6 g)

60 min - 16 g - Saaz - 3% (24 IBU)
15 min - 8.4 g - Saaz - 3% (6 IBU)
0 min - 9.2 g - Saaz - 3%

Miscellaneous

Mash - 0.45 g - Calcium Chloride (CaCl₂) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.43 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 0.72 g - Epsom Salt (MgSO₄)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 0.56 g - Gypsum (CaSO₄)
^ The Malt Miller (UK) CHE-03-004
Mash - 0.7 ml - Phosphoric Acid 75 % 85%
^ Lot # /L20003612
^ Brouwstore (NL) 055.054.1
Sparge - 0.08 ml - Phosphoric Acid 75 % 85%
^ Lot # /L20003612
^ Brouwstore (NL) 055.054.1

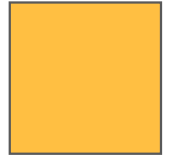
Yeast

1 pkg - Wyeast Labs Belgian Strong Ale 1388

01 Brouwpunt 5L (90min) (rev 4)

Batch Size : 5.6 L
Boil Size : 8.66 L
Post-Boil Vol : 5.96 L

Mash Water : 4.31 L
Sparge Water : 5.85 L
Boil Time : 90 min
Total Water : 10.16 L



8 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

High fermentability
71 °C - Strike Temp
65 °C - 75 min - Temperature

Fermentation Profile

Ale
19.4 °C - 1 days - Primary
23.9 °C - 3 days - Primary
25 °C - 7 days - Primary

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl)
Ca 23 Mg 9 Na 20 Cl 40 SO 62

SO/Cl ratio: 1.6
Mash pH: 5.36
Sparge pH: 5.3

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume: