

## xBmt-20200113 Mash Temperature: High OG Belgian Ale - 7.9%

### Belgian Golden Strong Ale

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Type: All Grain

IBU : 23 (Tinseth)  
BU/GU : 0.28  
Colour : 9 EBC  
Carbonation : 2.6 CO2-vol

Pre-Boil Gravity : 1.056  
Original Gravity : 1.081  
Final Gravity : 1.021

### Fermentables (2.01 kg)

2.01 kg - Pilsner (2 row) (Gambrinus) 3.2 EBC...

### Hops (6.3 g)

First Wort 90 - 3.3 g - Magnum - 12% (20 IBU)  
30 min - 3 g - Czech Saaz - 3.5% (3 IBU)

### Miscellaneous

Mash - 0.05 g - Baking Soda (NaHCO3)  
^ Lot # 41190621/3  
^ Brouwstore (NL) 003.106.2  
Mash - 0.92 g - Calcium Chloride (CaCl2) 33 %...  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 0.92 g - Canning Salt (NaCl)  
^ Albert Heijn (NL)  
Mash - 1.41 g - Epsom Salt (MgSO4)  
^ Lot # /2119000091  
^ Brouwstore (NL) 055.027.7  
Mash - 1.7 ml - Lactic Acid 80% 80%  
^ Lot # 20200213  
^ Brouwstore (NL) 003.002.3

### Yeast

0.5 pkg - Imperial Yeast Gnome B45

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

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

Mash Water : 6.03 L  
Sparge Water : 4.68 L  
Boil Time : 90 min  
Total Water : 10.71 L



9 EBC

Brewhouse Efficiency: 71.8%  
Mash Efficiency: 73.3%

### Mash Profile

eBIAB Single Infusion  
70.4 °C - Strike Temp  
64.4 °C - 50 min - Step One

### Fermentation Profile

Imported  
18.3 °C - 10 days - Primary  
18.3 °C - 10 days - Secondary  
18.3 °C - 7 days - Conditioning

### Water Profile

02 NL Spa Reine Flat Mineral Water ([www.ah.nl](http://www.ah.nl))  
Ca 15 Mg 15 Na 38 Cl 75 SO 55

SO/Cl ratio: 0.7  
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

Water Profile: Ca 54 | Mg 11 | Na 25 | SO4 81 | Cl 65  
<http://brulosophy.com/2020/01/13/mash-temperature-low-vs-high-in-a-high-og-belgian-ale-exbeeriment-results/>