

## The Bruery - Mischief (clone) - 9.1%

### Belgian Golden Strong Ale

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Type: All Grain

IBU : 37 (Tinseth)  
 BU/GU : 0.5  
 Colour : 10 EBC  
 Carbonation : 2.8 CO2-vol

Pre-Boil Gravity : 1.043  
 Original Gravity : 1.072  
 Total Gravity : 1.075  
 Final Gravity : 1.006

### Fermentables (1.78 kg)

1.45 kg - Finest Pale Ale Golden Promise 5.5...  
 ^ The Malt Miller (UK) MAL-00-058  
 300 g - Candi Sugar, Clear 1 EBC (16.8%)  
 34 g - Bottling - Sugar, Table (Sucrose) 2 EB...  
 ^ Albert Heijn (NL)

### Hops (32.6 g)

60 min - 6 g - Magnum - 10.7% (31 IBU)  
 ^ The Malt Miller (UK) HOP-06-009  
 10 min - 3.8 g - Saaz - 4.4% (4 IBU)  
 ^ The Malt Miller (UK) HOP-06-000

### Hop Stand

10 min hopstand @ 90.2 °C  
 10 min 90.2 °C - 7.6 g - Saaz - 4.4% (3 IBU)  
 ^ The Malt Miller (UK) HOP-06-000

### Dry Hops

5 days - 7.6 g - Sterling - 7.5%  
 5 days - 3.8 g - Centennial - 9%  
 ^ Worcester Hop Shop (UK)  
 5 days - 3.8 g - Summit - 17%

### Miscellaneous

Mash - 0.04 g - Baking Soda (NaHCO3)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Mash - 0.8 g - Calcium Chloride (CaCl2) 33 % 33%  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.79 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 0.69 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 0.7 g - Gypsum (CaSO4)  
 ^ The Malt Miller (UK) CHE-03-004  
 Mash - 0.9 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3

### Yeast

0.3 pkg - Mangrove Jack's Belgian Tripel M31  
 ^ The Malt Miller (UK) YEA-02-020  
 0.3 pkg - Mangrove Jack's New World Strong Al...  
 ^ The Malt Miller (UK) YEA-02-017

### 01 Brouwpunt 5L (60min) (rev 3)

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

Mash Water : 4.35 L  
 Sparge Water : 4 L  
 Boil Time : 60 min  
 Top-Up Water : 0.92 L  
 Total Water : 9.27 L



10 EBC

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

### Mash Profile

High fermentability  
 68.5 °C - Strike Temp  
 62.8 °C - 90 min - Temperature

### Fermentation Profile

Ale  
 20 °C - 14 days - Primary  
 18.3 °C - 14 days - Primary  
 15.6 °C - 14 days - Secondary

### Water Profile

02 NL Spa Reine Flat Mineral Water ([www.ah.nl](http://www.ah.nl))...  
 Ca 33 Mg 9 Na 38 Cl 75 SO 75

SO/Cl ratio: 1  
 Mash pH: 5.38  
 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:

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## Recipe Notes

Target: ABV = 8.5 %, IBU = 35