

## Achterlijk Donker Blondje v2 - 11.4%

### Belgian Dark Strong Ale

Author: Bert Imhoff / The Thirsty Otter

Type: All Grain

IBU : 22 (Tinseth)  
 Colour : 28 EBC  
 Carbonation : 2.8 CO2-vol

Pre-Boil Gravity : 1.045  
 Original Gravity : 1.091  
 Final Gravity : 1.004

### Fermentables (2.14 kg)

1.362 kg - Swaen Pilsner 3.7 EBC (63.7%)  
 290 g - Candi Sugar, Clear 1 EBC (13.6%)  
 187 g - 15 min - Boil - Brown Sugar, Dark 98....  
 116 g - Swaen Munich Light 13 EBC (5.4%)  
 107 g - Caramunich I 101 EBC (5%)  
 75 g - Banana (Fruit) 0 EBC (3.5%)

### Hops (10.6 g)

First Wort - 6.1 g - East Kent Goldings (EKG)...  
 First Wort - 2.8 g - Hallertau Tradition (Who...  
 60 min - 1.7 g - Hallertauer Hersbrucker (Who...

### Miscellaneous

Mash - 0.37 ml - Calcium Chloride (CaCl2) 33...  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.5 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 0.55 g - Gypsum (CaSO4)  
 ^ The Malt Miller (UK) CHE-03-004  
 Mash - 1.5 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3  
 Sparge - 0.92 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3  
 20 min - Boil - 0.187 items - Kaneelstokjes  
 20 min - Boil - 5.6 g - Koriander zaad  
 20 min - Boil - 0.373 items - Kruidnagel  
 20 min - Boil - 0.187 items - vanillestokje

### Yeast

0.5 pkg - Lallemend (LalBrew) Abbaye Belgian

### 01 Brouwpunt 5L (75min) (rev 4)

Batch Size : 5.6 L  
 Boil Size : 8.21 L  
 Post-Boil Vol : 5.96 L

Mash Water : 4.76 L  
 Sparge Water : 5.09 L  
 Boil Time : 75 min  
 Total Water : 9.85 L

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%



28 EBC

### Mash Profile

Herms Indirect verwarmen  
 57.4 °C - Strike Temp  
 53 °C - 20 min - Stap 1  
 62 °C - 55 min - Stap 2  
 73 °C - 30 min - Stap 3  
 78 °C - 5 min - Stap 4

### Fermentation Profile

Triple  
 22 °C - 5 days - Primary  
 10 °C - 21 days - Secondary

### Water Profile

NL Hoofddorp Rein Tap Water (2020-Q3 WQR) (St...  
 Ca 57 Mg 15 Na 68 Cl 100 SO 100

SO/Cl ratio: 1  
 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: