

Brasserie de la Senne - Taras Boulba (clone) v2 - 4.5%

Belgian Pale Ale

Author: The Thirsty Otter

Type: All Grain

IBU : 40 (Tinseth)
 Colour : 5 EBC
 Carbonation : 2.9 CO2-vol

Pre-Boil Gravity : 1.022
 Original Gravity : 1.034
 Total Gravity : 1.038
 Final Gravity : 1.004

Fermentables (800 g)

650 g - Pilsner 3.5 EBC (81.3%)
 ^ The Malt Miller (UK) MAL-00-074
 85 g - Pale Wheat Malt 4 EBC (10.6%)
 ^ The Malt Miller (UK) MAL-00-032
 65 g - 10 min - Boil - Cane (Beet) Sugar 0 EB...
 40 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (61 g)

60 min - 10 g - Celeia (Styrian Goldings) (T9...
 ^ The Malt Miller (UK) HOP-06-004
 15 min - 11 g - Saaz - 4.4% (15 IBU)
 ^ The Malt Miller (UK) HOP-06-000

Hop Stand

20 min hopstand @ 75 °C
 20 min 75 °C - 20 g - Saaz - 4.4% (5 IBU)

Dry Hops

5 days - 20 g - Saaz - 4.4%

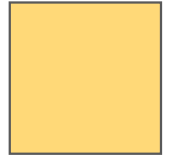
Yeast

0.5 pkg - Fermentis SafBrew Ale S-33
 ^ The Malt Miller (UK) YEA-02-028
 0.5 pkg - Fermentis Safale American US-05
 ^ The Malt Miller (UK) YEA-02-025

01 Brouwpunt 5L (70min) (rev 4)

Batch Size : 5.6 L
 Boil Size : 8.06 L
 Post-Boil Vol : 5.96 L

Mash Water : 2.21 L
 Sparge Water : 6.68 L
 Boil Time : 70 min
 Total Water : 8.89 L



5 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 68.7 °C - Strike Temp
 63 °C - 60 min - Temperature
 77 °C - 10 min - Sparge

Fermentation Profile

Ale
 20 °C - 4 days - Primary fermentation with S-33
 25 °C (3 day ramp) - 10 days - Free rise
 13 °C - 1 days - Soft crash
 20 °C - 10 days - Bottle-refermentation with...

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

Target: ABV = 4.5 %, IBU = 40, EBC = 4.7, OG = 1.039, FG = 1.005.
 Some tips from <https://bisonbrew.com/taras-boulba-clone/>