

Brasserie de la Senne - Taras Boulba (clone) - 4.9%

Belgian Pale Ale

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Type: All Grain

IBU : 69 (Tinseth)
Colour : 5 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.029
Original Gravity : 1.047
Final Gravity : 1.010

Fermentables (1.1 kg)

875 g - Pilsner 3.2 EBC (79.8%)
117 g - Wheat 3.5 EBC (10.7%)
105 g - Cane Sugar 0 EBC (9.6%)

Hops (31.1 g)

60 min - 6.6 g - Simcoe - 12.7% (45 IBU)
15 min - 14 g - Brewer's Gold - 5% (19 IBU)
5 min - 10.5 g - Styrian Goldings - 5.5% (6 IBU)

Yeast

77 g - Fermentis / Safale Safbrew - General/B...

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

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

Mash Water : 2.98 L
Sparge Water : 6.15 L
Boil Time : 70 min
Total Water : 9.13 L

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

Mash Steps
68.7 °C - Strike Temp
63 °C - 60 min - Infusion
77 °C - 10 min - Infusion

Fermentation Profile

Imported
20 °C - 0 days - Primary

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

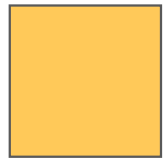
Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:



5 EBC

Recipe Notes

OG: 1.046 FG: 1.018 ABV 3.8% Priming sugar: 5.6g
<https://www.brewersfriend.com/homebrew/recipe/view/228680/taras-boulba-clone>