

Janus Patersbier - 3%

Belgian Single

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Type: All Grain

IBU : 33 (Tinseth)
 BU/GU : 1.1
 Colour : 14 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.023
 Original Gravity : 1.030
 Final Gravity : 1.007

Fermentables (760 g)

562 g - Finest Pale Ale Golden Promise 5.5 EBC...
 ^ The Malt Miller (UK) MAL-00-058
 56 g - Amber Malt 50 EBC (7.4%)
 ^ The Malt Miller (UK) MAL-02-000
 56 g - Dark Munich Malt 50 EBC (7.4%)
 ^ The Malt Miller (UK) MAL-02-001
 46 g - Torrified Wheat 3.9 EBC (6.1%)
 ^ The Malt Miller (UK) MAL-03-006
 40 g - Extra Light Crystal Malt 100 EBC (5.3%)
 ^ The Malt Miller (UK) MAL-01-031

Hops (22.9 g)

30 min - 14.9 g - Janus (Whole) - 5% (31 IBU)
 ^ A Bushel of Hops (GB)

Hop Stand

10 min hopstand @ 80 °C
 10 min - 8 g - Janus (Whole) - 5% (2 IBU)

Miscellaneous

Mash - 0.28 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.48 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.47 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 0.19 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 0.19 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.4 ml - Lactic Acid 80% 88%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

0.4 pkg - Mangrove Jack's Belgian Abbey M47

01 Brouwpunt 5L (60min) (rev 4)

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

Mash Water : 2.14 L
 Sparge Water : 6.43 L
 Boil Time : 60 min
 Total Water : 8.57 L



14 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

Raising temperature (70 min)
 56.3 °C - Strike Temp
 52 °C - 1 min - Temperature
 63 °C - 1 min - Temperature
 67 °C - 1 min - Temperature
 70 °C - 1 min - Temperature
 81 °C - 1 min - Temperature

Fermentation Profile

01 Ale + DR + Conditioning
 18 °C - 10 days - Primary
 21 °C - 4 days - Diacetyl rest
 18 °C - 14 days - Carbonation
 18 °C - 28 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
 Ca 17 Mg 4 Na 34 Cl 50 SO 25

SO/Cl ratio: 0.5

Mash pH: 5.37

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

Janus Patersbier

Recipe Notes

Target: ABV = 2.9 %, IBU = 26, OG = 1.034, FG = 1.012.

Bucket 1: 5g Lalbrew London

Bucket 2: 5g M47 Belgian Abbey

Got a mash on for my first beer of 2022. Going for a lowish ABV bitter of around 3% at 1034 and using Lalbrew London yeast which is low attenuation. I've stuck some malts in to boost the malt profile, but just using my usual rising mash temperature technique, not a fixed high temp mash. I've only mashed in the Golden Promise tough, the others will go in around 68C. I decided not to go super low abv, I'll see how I get on at 3% with London yeast and some specialty malts using my usual mashing technique, and work from there. I've added gypsum and calcium chloride to the mash.

After the boil I decided to split the beer into two 10L buckets cos i over sparged and it won' fit in my 16L buckets. So I will pitch different yeasts. London in one and M47 Abbey in the other, been wanting to try M47 for a long time. The hops might suit a Belgian ale. It'll be good to try different things and get two different beers.

The beer showcases the Janus hops which I got from A Bushel of Hops, 2021 crop:

" I do not believe it is grown commercially anywhere these days. It is said to have a pleasant European aroma with an Alpha average of 5%."

Notes:

Mashed in Golden Promise in 12L at 52C with 1tsp Gypsum and 1 tsp CC

Maintained heat at lowest gas setting. Turned up gas a touch after 35 mins at 63C

Added other grains after 45 mins at 67C, temp dropped to 66C

Hit 70C after 55 mins

Hit 81C after 70 mins Bag removed

Heat turned up to full.

Boil reached after 100 minutes.

Boil ended after 130 minutes

Cooled in sink to approx 80C and steep hops added.