Brewfather
www.brewfather.app

Your a Big Girls Blouse - 1.1%

Author: Geoffrey Shread

Type: All Grain

IBU	: 19 (Tinseth)
BU/GU	: 0.88
Colour	: 46 EBC
Carbonation	: 2.4 CO2-vol

Pre-Boil Gravity	: 1.019
Original Gravity	: 1.022
Final Gravity	: 1.014

Fermentables (646 g)
297 g - Pale Ale Malt 6 EBC (46%)
^ The Malt Miller (UK) MAL-00-010
149 g - Munich 15 EBC (23.1%)
60 g - 30 min - Steep - Chocolate Malt 950 EB...
60 g - Roasted Barley 5.9 EBC (9.3%)
50 g - 30 min - Steep - Caramel/Crystal Malt...
30 g - Rye Malt 9.3 EBC (4.6%)

Hops (14.2 g)
15 min - 14.2 g - Fuggle (Whole) - 5% (19 IBU)
^ Worcester Hop Shop (UK)

Miscellaneous
Mash - 0.81 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 2.18 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.81 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 0.99 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 1.94 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004

Yeast
0.5 pkg - Lallemand (LalBrew) Windsor Yeast

01 Brouwpunt 5L (30min) (rev 4)

Batch Size	: 5.6 L
Boil Size	: 6.86 L
Post-Boil Vol	: 5.96 L

Mash Water	: 1.61 L
Sparge Water	: 5.88 L
Boil Time	: 30 min
Total Water	: 7.49 L

46 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile
01 One Step Mash (60 min)
86.9 °C - Strike Temp
79 °C - 40 min - Temperature
76 °C - 15 min - Mash out

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 100 Mg 15 Na 75 Cl 132 SO 200

SO/Cl ratio: 1.5
Mash pH: 5.42
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

Target: ABV = 0.99 %, IBU = 22.19, EBC = 58.43, OG = 1.025, FG = 1.018, Mash pH = 5.53.

Edits:
Steeped the chocolate and caramel malts to get the mash pH nearer to target.