

Abbaye Strong Ale - 8.7%

Belgian Golden Strong Ale

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Type: All Grain

IBU : 35 (Tinseth)
 BU/GU : 0.45
 Colour : 9 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.042
 Original Gravity : 1.074
 Total Gravity : 1.076
 Final Gravity : 1.010

Fermentables (1.63 kg)

1.329 kg - Pilsner 3.5 EBC (81.8%)
 ^ The Malt Miller (UK) MAL-00-074
 221 g - Flameout - Pilsner DME 7 EBC (13.6%)
 75 g - Flameout - Sugar, Table (Sucrose) 2 EBC...
 ^ Albert Heijn (NL)
 35 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (9 g)

60 min - 9 g - Aramis - 8.1% (35 IBU)

Miscellaneous

Mash - 0.65 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 1.2 g - Calcium Chloride (CaCl2) 33 % 33%
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.64 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.21 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 2.37 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.8 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

0.8 pkg - Lallemend (LalBrew) Abbaye Belgian
 ^ Brouwmaatje (NL) BM-BL.050.614.7

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

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

Mash Water : 3.99 L
 Sparge Water : 5.17 L
 Boil Time : 60 min
 Total Water : 9.16 L



9 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

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 81 Mg 15 Na 50 Cl 75 SO 200

SO/Cl ratio: 2.7

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:

Recipe Notes

Target: ABV = 8.7 %, IBU = 35, OG = 1.078, FG = 1.014.