

De Aker - Vlootbier (1869) - 2.2%

Historical Beer

Author: Roel Mulder

Type: All Grain

IBU : 20 (Tinseth)
 BU/GU : 0.87
 Colour : 3 EBC
 Carbonation : 1.8 CO2-vol

Pre-Boil Gravity : 1.018
 Original Gravity : 1.023
 Final Gravity : 1.006

Fermentables (566 g)

566 g - Premium Pilsner Extra Pale Malt 2.5 E...
 ^ Brouwmaatje (NL) 051.249.1

Hops (10 g)

60 min - 10 g - Hallertauer Mittelfrueh - 3.4...

Miscellaneous

Mash - 0.91 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 2.45 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.91 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.11 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 2.18 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.2 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 10 min - Boil - 1 g - Irish Moss
 ^ Lot # 4348
 ^ Brouwstore (NL) 125.249.1
 Boil - 25 ml - Monin Caramel
 ^ Jumbo (NL)

Yeast

0.2 pkg - Fermentis SafAle English Ale S-04
 ^ Lot # 66485 1315 245
 ^ Brouwmaatje (NL) BM-BL.050.005.8

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

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

Mash Water : 1.7 L
 Sparge Water : 6.72 L
 Boil Time : 60 min
 Total Water : 8.42 L



3 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 72.1 °C - Strike Temp
 66 °C - 60 min - Temperature

Fermentation Profile

Fermentis S-04 (Medium)
 18 °C - 10 days - Primary
 22 °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: 5.38
 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 = 2.3 %, IBU = 20, EBC = 8, OG = 1.023, FG = 1.006.

Pitch 2 grams of Fermentis S-04 yeast.

<https://verlorenbieren.nl/oud-wit/#more-713>