

Southwold Walloon - 5.9%

Belgian Pale Ale

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Type: All Grain

IBU : 21 (Tinseth)
 BU/GU : 0.39
 Colour : 18 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.032
 Original Gravity : 1.051
 Total Gravity : 1.053
 Final Gravity : 1.008

Fermentables (1.22 kg)

971 g - Pale Ale 6.5 EBC (79.7%)
 112 g - 10 min - Boil - Sugar, Table (Sucrose...
 ^ Albert Heijn (NL)
 106 g - CaraMunich Type 2 120 EBC (8.7%)
 ^ The Malt Miller (UK) MAL-01-006
 30 g - Wheat Red Malt 4.5 EBC (2.5%)
 30 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (12.7 g)

First Wort - 1.5 g - Strisslespalt - 4% (4 IBU)
 70 min - 2.5 g - Challenger (T90) - 7.2% (10...
 ^ The Malt Miller (UK) HOP-04-000
 20 min - 2.9 g - Tettnang - 4.5% (4 IBU)
 10 min - 2.9 g - Strisslespalt - 4% (2 IBU)
 5 min - 2.9 g - Strisslespalt - 4% (1 IBU)

Miscellaneous

Mash - 1 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 2.68 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 1 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.22 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 2.4 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

Yeast

0.6 pkg - Wyeast Labs British Ale II 1335

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

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

Mash Water : 3.32 L
 Sparge Water : 5.92 L
 Boil Time : 70 min
 Total Water : 9.24 L



18 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

Ale
 23 °C - 14 days - Primary

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: 5.39
 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 = 5.2 %, IBU = 23, EBC = 16, OG = 1.051, FG = 1.012.