

Hertog Jan - Grand Prestige (clone) - 9.2%

Belgian Dark Strong Ale

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Type: All Grain

IBU : 21 (Tinseth)
 BU/GU : 0.25
 Colour : 30 EBC
 Carbonation : 3 CO2-vol

Pre-Boil Gravity : 1.050
 Original Gravity : 1.085
 Final Gravity : 1.015

Fermentables (1.99 kg)

795 g - Pils 3.5 EBC (40%)
 ^ Lot # 20210710
 ^ Brouwmaatje (NL) 051.002.4
 695 g - Swaen Amber 50 EBC (35%)
 ^ Brouwmaatje (NL) BM-SWAEN@AMBER1
 298 g - 10 min - Boil - Sugar, Table (Sucrose...
 ^ Albert Heijn (NL)
 199 g - Wheat Flaked 3.2 EBC (10%)

Hops (12.5 g)

60 min - 8.5 g - Hallertauer - 4.8% (18 IBU)
 15 min - 4 g - Saaz - 3.6% (3 IBU)
 ^ Lot # T9020044SAA
 ^ Brouwmaatje (NL) BM-HUM.420000 Humlegarden...

Miscellaneous

Mash - 1.03 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 2.75 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 1.02 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.25 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 2.47 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.3 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 Sparge - 0.06 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

0.9 pkg - Fermentis SafBrew Specialty Ale T-58

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

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

Mash Water : 5.07 L
 Sparge Water : 4.43 L
 Boil Time : 60 min
 Total Water : 9.5 L



30 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

Mash steps template (68 min)
 59.7 °C - Strike Temp
 55 °C - 5 min - Protease
 66 °C - 45 min - B-amylase
 72 °C - 15 min - A-amylase 2
 82 °C - 3 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 131 SO 200

SO/Cl ratio: 1.5
 Mash pH: 5.39
 Sparge pH: 5.6

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 = 10 %, IBU = 21, EBC = 46, OG = 1.085, CO2 = 3 Vol, 6 gr/ltr.

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Recipe Notes

40% Pilsner malt
35% Amber malt 50 EBC (not the roasted amber malt!)
15% white table sugar
10% flaked wheat

Mash (5.5 pH)
55°C 5 minutes (only the flaked wheat, add the rest of the grist at the next step)
66°C 45 minutes
72°C 15 minutes
80°C 3 minutes

Sparge water 5.6 pH

60 min Hallertau 18 IBU
15 min Saaz 3 IBU

Fermentis T-58