

Here's Hope - 3.3%

Experimental Beer

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Type: All Grain

IBU : 5 (Tinseth)
 BU/GU : 0.14
 Colour : 22 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.029
 Original Gravity : 1.034
 Final Gravity : 1.009

Fermentables (835 g)

767 g - Pale Ale Malt 8.5 EBC (91.9%)
 ^ Lot # 20210909
 ^ Brouwmaatje (NL) 051.011.5
 24 g - Wheat Malt 5.5 EBC (2.9%)
 ^ Lot # 20210909
 ^ Brouwmaatje (NL) 051.125.3
 17 g - Torrifified Wheat 3.8 EBC (2%)
 ^ Van Der Kooij Jubbega (NL) 264222
 12 g - Dark Crystal Malt 240 EBC (1.4%)
 ^ The Malt Miller (UK) MAL-01-002
 7 g - Black Malt 1200 EBC (0.9%)
 7 g - Roasted Barley 1000 EBC (0.9%)
 ^ Brouwmaatje (NL) BM-BL.051.100.6

Hops (15 g)

Hop Stand

30 min hopstand @ 76 °C
 30 min 76 °C - 15 g - Bramling Cross (Whole)...
 ^ Lot # 20220903
 ^ Home grown by The Thirsty Otter

Miscellaneous

Mash - 0.84 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 2.28 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.84 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.03 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 2.01 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004

Yeast

0.2 pkg - Crossmyloof Beòir

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

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

Mash Water : 2.5 L
 Sparge Water : 5.28 L
 Boil Time : 30 min
 Total Water : 7.78 L



22 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 73.3 °C - Strike Temp
 67 °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 100 Mg 15 Na 75 Cl 132 SO 200

SO/Cl ratio: 1.5

Mash pH: 5.47

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: OG = 1.034.

Pasturise for 30 minutes @ 76 C.