

## Putin Huylo - Dry Hopped Golden Ale - 8.4%

### Belgian Golden Strong Ale

Author: Stimpygato

Type: All Grain

IBU : 27 (Tinseth)  
 BU/GU : 0.36  
 Colour : 14 EBC  
 Carbonation : 2.6 CO2-vol

Pre-Boil Gravity : 1.041  
 Original Gravity : 1.072  
 Total Gravity : 1.074  
 Final Gravity : 1.010

### Fermentables (1.67 kg)

1.395 kg - Pilsner Malt 3.3 EBC (83.5%)  
 186 g - Sugar, Table (Sucrose) 2 EBC (11.1%)  
 59 g - Caramunich II 124 EBC (3.5%)  
 30 g - Wheat Malt 5.1 EBC (1.8%)  
 35 g - Bottling - Sugar, Table (Sucrose) 2 EBC  
 ^ Albert Heijn (NL)

### Hops (29.4 g)

60 min - 2.3 g - Magnum - 14.7% (16 IBU)  
 20 min - 5.7 g - Perle - 6.3% (10 IBU)  
 0 min - 6.1 g - Perle - 6.3%

### Dry Hops

5 days - 15.3 g - Saphir - 3.5%

### Miscellaneous

Mash - 0.1 g - Baking Soda (NaHCO3)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Mash - 2.6 g - Calcium Chloride (CaCl2) 33 % 33%  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 2.6 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 2.2 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 2.3 g - Gypsum (CaSO4)  
 ^ The Malt Miller (UK) CHE-03-004  
 Mash - 0.9 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3  
 Flameout - 0.019 oz - Coriander Seed  
 ^ Add at Whirlpool

### Yeast

0.8 pkg - Fermentis Safale American US-05

### 01 Brouwpunt 5L (90min) (rev 4)

Batch Size : 5.6 L  
 Boil Size : 8.66 L  
 Post-Boil Vol : 5.96 L

Mash Water : 4.45 L  
 Sparge Water : 5.75 L  
 Boil Time : 90 min  
 Total Water : 10.2 L



14 EBC

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

### Mash Profile

High fermentability  
 68.5 °C - Strike Temp  
 62.8 °C - 45 min - Mash  
 76.7 °C - 10 min - Mash Out

### Fermentation Profile

Ale  
 22.2 °C - 14 days - Primary

### Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...)  
 Ca 33 Mg 9 Na 38 Cl 75 SO 74

SO/Cl ratio: 1  
 Mash pH: 5.4  
 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

1.2 Qts/Lb of grain for strike water. Ignore the relative water volumes above and tailor it to your own equipment/process if needed.  
 Target Mash pH is 5.34  
 Sparge water should be acidified to 6.0pH