

Angel Sjoef v01 - 8%

Author: Willem

Type: All Grain

IBU : 46 (Tinseth)
Color : 16 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.052
Original Gravity : 1.070
Final Gravity : 1.009

Fermentables (7.6 kg)

7 kg - pils mout 3 EBC (92.1%)
600 g - Brown Sugar, Dark 98.5 EBC (7.9%)

Hops (215 g)

75 min - 100 g - Saaz - 2.8% (26 IBU)
75 min - 25 g - Styrian Golding (Savinja Gold...
15 min - 65 g - Saaz - 2.8% (8 IBU)
15 min - 25 g - Styrian Golding (Savinja Gold...

Miscellaneous

10 min - Boil - 11 g - Irish Moss
10 min - Boil - 11 g - Yeast Nutrients
5 min - Boil - 22 g - Coriander Seed

Yeast

2 pkg - Mangrove Jack's Belgian Tripel M31

Brewster Beacon 30L

Batch Size : 28 L
Boil Size : 35 L
Post-Boil V.: 29.38 L

Mash Water : 25.9 L
Sparge Water: 14.7 L
Boil Time : 90 min
Total Water : 40.6 L

Brewhouse Efficiency: 79.4%
Mash Efficiency : 80%

Mash Profile

High fermentability
60 °C - 45 min - Temperature
70 °C - 30 min - Temperature
75 °C - 5 min - Temperature
78 °C - 1 min - Temperature

Fermentation Profile

Ale
20 °C - 14 days - Primary

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



16 EBC