

# Batch #4 - 13 jun. 2020

Brewfather

www.brewfather.app

## Angel Sjoef v01 - 8%

Author: Willem

Type: All Grain

IBU : 47 (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 (163 g)

75 min - 77 g - Saaz - 3.75% (27 IBU)  
75 min - 16 g - Styrian Golding (Savinja Gold...)  
15 min - 56 g - Saaz - 3.75% (9 IBU)  
15 min - 14 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

2.2 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: 30

Original Gravity: 1.065

Fermenter Top-Up:

Fermenter Volume:

Final Gravity: 1.005

Bottling Volume:

### Recipe Notes



16 EBC