grimbergen clon

Kiekis:	20 litrų
Efektyvumas:	70 %
Stilius:	Kitoks alus
Aludaris:	mindex
Receptas sukurtas:	2013-11-29 12:38:43
Receptas modifikuotas:	2013-11-29 13:36:29

OG:	1.000
FG:	1.000
ABV:	0.0 %
IBU:	0
EBC:	0
IBU/OG:	nan ()

2025-06-10

Pastabos

http://www.jimsbeerkit.co.uk/forum/viewtopic.php?f=5&t=47882
http://www.brewtoad.com/recipes/46-grimbergen
Re: Grimbergen Blonde Recipe Request

Postby andyCo » Mon Jan 30, 2012 4:27 pm
Found this on my travels

---------- general ----------
Total brewing water: 36.43 liter
Mash Thickness: 4.65 l / kg
Mash Water: 24.44 L / kg
Rinse water: 14.43 liter
Cooking time: 90 minutes
Calculated Colour: 10 EBC (Dan A. Morey)
Calculated bitterness: 22 EBU (Glenn Tinseth)

Malt Deposit ---------- ----------
Pils Malt 3 EBC EBC 84.0% 4416 3 Grams
Cara Munich EBC 123 1.0% 53 Grams
Wheat flakes 5.0% 4 263 Grams EBC
Candy (brown) 10.0% 526 Grams 10 EBC

Hopstort ---------- ----------
Styrian Golding 3.1% 62 g 90 min 22 EBU

herbs ---------- ----------
Orange fruit 50 grams 10 mins
Cloves 1 piece 10 mins
Liquorice 3 grams 10 minutes

yeast ---------- ----------
Yeast Type: Rolduc
Yeast is added as: Yeast Starter
Volume: 2000 ml
Aeration Time: 0 hours
Temperature: 20 Â° C
Nutritional yeast: Yeast Vit Siris
Quantity: 10 grams

Australian Export Pilsner Malt 4.000 kg
German CaraMunich I 0.750 kg
Belgian Special B 0.400 kg
Belgian Aromatic Malt 0.200 kg
Belgian Biscuit Malt 0.100 kg
Australian Roast Barley 0.025kg
Sugar - Candi Sugar Dark 0.200 kg
Sugar - Corn Sugar/Dextrose (Dry) 0.600 kg

UK Golding 4.8 % AA 35 g 60 mins

Wyeast 1388-Belgian Strong Ale

http://www.birralab.com/joomla/ricette-all-grain/82-biere-blanche-belga