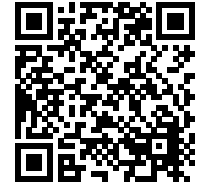


grimbergen clon

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: 0.00 (kartumo nėra, dominuoja salyklas)



2022-11-28

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 Å° 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>