

(2023.Q4) Saints & Sinners



Belgian Pale Ale

Recipe by **Michael Nielsen**

Batch Size	Losses	Boil Time	Mash Efficiency	Mash Volume	Sparge Volume
23 L	2 L	90 mins	72%	19.15 L	15.32 L
OG (SG)	FG (SG)	IBU	Colour (EBC)	ABV	
1.054	1.014	32.7	13.7	5.33%	

Mash and Sparge volumes calculated using the "Grainfather-G40" profile.

Fermentables

	Amount	Usage	PPG	EBC
PALE ALE Supplier: Castle Malting	3.40 kg (61%)	Mash	37.3	8.5
VIENNA Supplier: Castle Malting	1.30 kg (23%)	Mash	36.8	5.5
Cane (Beet) Sugar Supplier: Generic	0.70 kg (13%)	Late Addition	46.0	0.0
CRYSTAL® Supplier: Castle Malting	0.20 kg (4%)	Mash	35.9	150.2

Mash Steps

	Temp	Time
Mash In	67 °C	60 min
Mash Out	77 °C	10 min

Hops

	Amount	Type	Usage	Time	AA
Hallertau Hersbrücker (IBU: 26.7)	58.00 g (69%)	Pellet	Boil	60 min	4
Styrian Goldings, NZ (IBU: 6.0)	15.00 g (18%)	Pellet	Boil	15 min	5.25
Hallertauer Mittelfruh (IBU: 0.0)	11.00 g (13%)	Pellet	Dry Hop	60 days	4.24

Yeast

	Amount	Attenuation
Bastogne Belgian Ale Product Code: WLP510	1 packets	77 %
Brettanomyces Bruxellensis Product Code: WLP650	1 packets	70 %

Extras

	Amount	Usage	Time
Mælkesyre	2 tsp	Mash	0 min
Protafloc	0.5 each	Boil	15 min
Fermax Yeast Nutrient	4 g	Boil	15 min
Amylase Enzyme	3 g	Primary	5 days

Fermentation Steps

	Temp	Time
Fermentation 1	21 °C	5 days
Fermentation Step 2	21 °C	60 days

Notes