

AB Tremens clone

Created Thursday January 20th 2022




Hoptonium

Method: **All Grain** Style: **Belgian Pale Ale** Boil Time: **90 min** Batch Size: **17.5 liters** (fermentor volume)

Pre Boil Size: **22.57 liters** Post Boil Size: **19.56 liters** Pre Boil Gravity: **1.041** (recipe based estimate)

Efficiency: **58%** (brew house) Calories: **188 calories** (Per 330ml) Carbs: **19.2 g** (Per 330ml)

Original Gravity: **1.061** Final Gravity: **1.015** ABV (standard): **6.1%** IBU (tinseth): **41.6** SRM (morey): **4.2**  Mash pH: **5.5** Cost €: **n/a**

Fermentables

Amount	Fermentable	Cost	PPG	°L	Bill %
5.10 kg	German - Pilsner		38	1.6	85%
0.90 kg	German - Pilsner - (<i>late mash tun addition</i>)		38	1.6	15%

6 kg / 0.00 €

Hops

Amount	Variety	Cost	Type	AA	Use	Time	IBU	Bill %
25 g	Saaz		Pellet	3.5	Boil	15 min	6.86	38.5%
40 g	Styrian Goldings		Pellet	5.5	Boil	60 min	34.74	61.5%

65 g / 0.00 €

Mash Guidelines

Amount	Description	Type	Temp	Time
21 L		Strike	63 °C	60 min
12 L		Sparge	70 °C	30 min

Starting Mash Thickness: **3.5 L/kg**

Other Ingredients

Amount	Name	Cost	Type	Use	Time
15 g	Coriander		Water Agt	Boil	15 min.
5 g	Grains of paradise		Water Agt	Boil	15 min.
5 g	Ginger		Water Agt	Boil	15 min.
8.80 g	Lactic acid		Water Agt	Mash	1 hr.
3.20 g	Lactic acid		Water Agt	Sparge	1 hr.

Yeast

Mangrove Jack - Belgian Abbey M47

Amount: 1 Each Cost: Attenuation (avg): 75% Flocculation: Med-High

Optimum Temp: 18 - 25 °C Starter: No

Fermentation Temp: - Pitch Rate: 0.35 (*M cells / ml / ° P*) 92 B cells required

Fermentis - Safale - English Ale Yeast S-04

Amount: 1 Each Cost: Attenuation (avg): 75% Flocculation: High

Optimum Temp: 12 - 25 °C Starter: No

Fermentation Temp: - Pitch Rate: 0.35 (*M cells / ml / ° P*) 92 B cells required

Priming

Method: co2 Amount: 1.58 bar Temp: 20 °C CO₂ Level: 2.2 Volumes

Target Water Profile Vienna, Floridsdorf, Austria (HQL 1)

Ca⁺² 52 Mg⁺² 13 Na⁺ 2 Cl⁻ 4 SO₄⁻² 17 HCO₃⁻ 183