



RECIPES

LALBREW® ABBAYE - BELGIAN PALE 100HL



STEP 1

LIQUOR

	LITRES
Final Kettle Vol	9000
Beg Kettle Vol	10000
L:G	3.1
Mashing in Liquor	7523
Lauter	0
Sparge Liquor	5477
Total Liquor	13000

EVAPORATION RATE

0.10

EVAPORATION AMOUNT

1000



STEP 2

MALT

Original Gravity/Plato	1.0654	16.0
BME (premised)	0.800	
Colour (Lovibond)	5 to 8	

EXTRACT (KG): 1534.22

WEIGHT OF MALT (KG)

Pale	1318.47
Wheat	491.74
Vienna	614.67
TOTAL	2424.88

TYPE OF MALT	% OF GRIST	EXTRACT (AS-IS)	YIELD	COLOUR (L)	COLOUR CONTRIBUTION
Pale	0.550	0.800	0.640	3.1	2.4
Wheat	0.200	0.780	0.624	3.0	0.8
Vienna	0.25	0.78	0.624	4	1.4
TOTAL					4.6



TEMPERATURE

	°F	°C
Conversion Temp	153	67.0
Strike Temp	165	73.8
Sparge Temp	174	78.9

SPARGE ACID

NONE

FONT LEGEND

Temp
Gravity/Brewing parameters
Water
Malts
Hops
Yeast



STEP 3

HOPS

Kettle Boil Time: 90 Min

Hop Additions: 5

IBUs: 30

Irish Moss @ 30 min before knock-out: 500 G (1g per 20 l kettle full volume)

TYPE	ALPHA-ACID	BOIL TIME (MIN)	UTILISATION %	IBU (%)	IBU CONTRIBUTION	WEIGHT OF HOPS (G)
Hallertau M.	0.040	60.00	0.200	0.600	18.00	20250
Hallertau M.	0.040	30.00	0.150	0.200	6.00	9000
Hallertau M.	0.040	15.00	0.100	0.100	3.00	6750
Hallertau Blanc	0.090	5	0.050	0.050	1.50	3000
Hallertau Blanc	0.090	whirlpool	0.050	0.025	0.75	1500
					TOTAL	40500



STEP 4

YEAST

Yeast Type/Number	LalBrew® Abbaye
Fermentation Temp	23°C



NOTES

• Non-filtered