

138 Bad Beach Blond

Belgisk blond (10 A)

Type: All Grain
Batch Size: 46,00 L
Boil Size: 49,92 L
Boil Time: 60 min
End of Boil Vol: 47,92 L
Final Bottling Vol: 44,50 L
Fermentation: Ale, Two Stage

Date: 30 Apr 2023
Brewer: MortenBryg
Asst Brewer:
Equipment: Brewster Beacon 70
 Mortenbryg forsÅ,g
Efficiency: 70,00 %
Est Mash Efficiency: 70,0 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
10,00 kg	Viking Pale Ale Malt (6,0 EBC)	Grain	1	83,3 %	6,52 L
0,90 kg	CHÂTEAU WHEAT BLANC (4,5 EBC)	Grain	2	7,5 %	0,59 L
0,60 kg	Chateau Cara Gold (120,0 EBC)	Grain	3	5,0 %	0,39 L
0,50 kg	Sugar, Table (Sucrose) [Boil] (2,0 EBC)	Sugar	4	4,2 %	0,32 L
40,00 g	East Kent Goldings (EKG) [5,10 %] - Boil 60,0 min	Hop	5	10,9 IBUs	-
40,00 g	East Kent Goldings (EKG) [5,10 %] - Boil 24,0 min	Hop	6	7,4 IBUs	-
20,00 g	East Kent Goldings (EKG) [5,10 %] - Boil 5,0 min	Hop	7	1,1 IBUs	-
2,0 pkg	SafBrew Specialty Ale (DCL/Fermentis #T-58) [23,66...	Yeast	8	-	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,058 SG
Est Final Gravity: 1,013 SG
Estimated Alcohol by Vol: 6,0 %
Bitterness: 19,3 IBUs
Est Color: 16,7 EBC

Measured Original Gravity: 1,059 SG
Measured Final Gravity: 1,010 SG
Actual Alcohol by Vol: 6,5 %
Calories: 552,9 kcal/l

Mash Profile

Mash Name: Single Infusion, Medium Body
Sparge Water: 11,43 L
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,63
Measured Mash PH: 0,00

Total Grain Weight: 12,00 kg
Grain Temperature: 22,2 C
Tun Temperature: 22,2 C
Target Mash PH: 5,20
Mash Acid Addition: None
Sparge Acid Addition: None

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 51,00 L of water at 70,8 C	67,0 C	60 min
Mash Out	Add 0,00 L of water at 77,0 C	77,0 C	20 min

Sparge: Fly sparge with 11,43 L water at 75,6 C

Mash Notes: Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

Carbonation and Storage

Carbonation Type: Bottle
Pressure/Weight: 238,17 g
Keg/Bottling Temperature: 21,1 C
Fermentation: Ale, Two Stage
Fermenter:

Volumes of CO2: 2,3
Carbonation Est: Bottle with 238,17 g
 Table Sugar
Carbonation (from Meas Vol): Bottle
 with 219,44 g Table Sugar
Age for: 30,00 days

Storage Temperature: 18,3 C

Notes

50% RO vand

SafAleT-58

Sedimentation: medium

Slutdensitet: Høj

Gæring temperatur: 12 - 25 ° C, optimalt 15 - 20 grader

8l sparge

Bryggeren var helt fuld med 51L vand og 12kg malt.

Ca. 47L i 2 plastikspande indenfor. (Det må være gættet forkert.)

Flasket 21/5:

2 x 19L fad med 108g sukker = 5,7g/l

6 x 0,5L flaske med 3 g sukker i = 6g7L

I alt 41L

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