

169 Blonde med appelsin

Belgisk blond (10 A)

Type: All Grain
Batch Size: 30,00 L
Boil Size: 35,33 L
Boil Time: 60 min
End of Boil Vol: 33,33 L
Final Bottling Vol: 28,00 L
Fermentation: Ale, Two Stage

Date: 01 Apr 2024
Brewer: MortenBryg
Asst Brewer:
Equipment: Beacon 40 bud
Efficiency: 70,00 %
Est Mash Efficiency: 74,7 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amnt	Name	Type	#	%/IBU	Volume
6,50 kg	Pilsner Malt (3,0 EBC)	Grain	1	81,2 %	4,24 L
0,50 kg	Wheat (6,0 EBC)	Grain	2	6,3 %	0,33 L
0,20 kg	Chateau Crystal (150,0 EBC)	Grain	3	2,5 %	0,13 L
0,50 kg	Cane (Beet) Sugar [Boil] (0,0 EBC)	Sugar	4	6,3 %	0,32 L
30,00 g	Hallertauer Mittelfrueh [3,40 %] - Boil 60,0 min	Hop	5	7,9 IBUs	-
14,00 g	Hallertauer Mittelfrueh [5,10 %] - Boil 60,0 min	Hop	6	5,6 IBUs	-
36,00 g	Hallertauer Mittelfrueh [3,40 %] - Boil 25,0 min	Hop	7	6,6 IBUs	-
1,00 Items	Protafloc (Boil 11,0 mins)	Fining	8	-	-
100,00 g	Orange Peel, Sweet (Boil 10,0 mins)	Spice	9	-	-
2,0 pkg	SafBrew Specialty Ale (DCL/Fermentis #T-58) [23,66 ml]	Yeast	10	-	-
0,30 kg	Fruit - Orange [Secondary] (0,0 EBC)	Adjunct	11	3,7 %	0,29 L

Gravity, Alcohol Content and Color

Est Original Gravity: 1,057 SG
Est Final Gravity: 1,010 SG
Estimated Alcohol by Vol: 6,1 %
Bitterness: 20,1 IBUs
Est Color: 11,1 EBC

Measured Original Gravity: 1,068 SG
Measured Final Gravity: 0,000 SG
Actual Alcohol by Vol: 0,0 %
Calories: 0,0 kcal/l

Mash Profile

Mash Name: Single Infusion, Medium Body
Sparge Water: 15,54 L
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,69
Measured Mash PH: 0,00

Total Grain Weight: 8,00 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 27,00 L of water at 70,4 C	66,0 C	60 min
Mash Out	Add 0,00 L of water at 77,0 C	77,0 C	20 min

Sparge: Fly sparge with 15,54 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: 149,86 g
Keg/Bottling Temperature: 21,1 C
Fermentation: Ale, Two Stage
Fermenter:

Volumes of CO2: 2,3
Carbonation Est: Bottle with 149,86 g Table Sugar
Carbonation (from Meas Vol): Bottle with 0,00 g Table Sugar
Age for: 30,00 days

Storage Temperature: 18,3 C

Notes

50% RO vand

Appelsinskal: 86g fra Portugisiske special appelsener, 14 fra anadlusiske fra Coop365.

Ca. 24L i Bucket Buddy uden varme i hus ved ca. 21 grader.

Friskpresset juice fra 5 kg appelsiner i secondary.

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