

205 Blond

Belgisk blond (10 A)

Type: All Grain
Batch Size: 40,00 L
Boil Size: 46,21 L
Boil Time: 60 min
End of Boil Vol: 42,71 L
Final Bottling Vol: 38,00 L
Fermentation: Ale, Two Stage

Date: 09 Mar 2025
Brewer: MortenBryg
Asst Brewer:
Equipment: Brewzilla 65L - 46L
 CHILLING
Efficiency: 70,00 %
Est Mash Efficiency: 71,7 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
9,00 kg	Pilsner (4,5 EBC)	Grain	1	78,3 %	5,87 L
1,00 kg	Munich (20,0 EBC)	Grain	2	8,7 %	0,65 L
1,00 kg	Vienna (8,0 EBC)	Grain	3	8,7 %	0,65 L
0,50 kg	Soft Candi Sugar, Blanc (White) [Boil] (0,0 EBC)	Dry Extract	4	4,3 %	0,33 L
70,00 g	Bramling Cross [4,70 %] - Boil 60,0 min	Hop	5	19,4 IBUs	-
1,00 Items	Protafloc (Boil 15,0 mins)	Fining	6	-	-
30,00 g	Bramling Cross [4,70 %] - Boil 15,0 min	Hop	7	4,8 IBUs	-
2,0 pkg	Safebrew Abbey Ale (DCL/Fermentis #BE-256)	Yeast	8	-	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,063 SG
Est Final Gravity: 1,011 SG
Estimated Alcohol by Vol: 7,0 %
Bitterness: 24,2 IBUs
Est Color: 11,3 EBC

Measured Original Gravity: 1,071 SG
Measured Final Gravity: 1,008 SG
Actual Alcohol by Vol: 8,4 %
Calories: 669,7 kcal/l

Mash Profile

Mash Name: Single Infusion, Medium Body
Sparge Water: 15,23 L
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,68
Measured Mash PH: 0,00

Total Grain Weight: 11,50 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 42,00 L of water at 71,5 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 15,23 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: 203,38 g
Keg/Bottling Temperature: 21,1 C
Fermentation: Ale, Two Stage
Fermenter:

Volumes of CO2: 2,3
Carbonation Est: Bottle with 203,38 g Table Sugar
Carbonation (from Meas Vol): Bottle with 149,86 g Table Sugar
Age for: 30,00 days

Storage Temperature: 18,3 C

Notes

40% RO vand

BE-256:

Gæringstemperatur: 12-25°C

Attenuation: 82-86% (forgæringsgrad)

Alkoholtolerance: 9-11%

Sedimentation: Høj (bundfældningsevne)

Pumpen satte sig. Vi måtte bruge hværet til at overføre til Tank.

Gær tilsat direkte

Ca. 35L i 60L plastspand i gærskab ved 22 grader.

13/4:

5G7L

1 x 19L fad

1 x 9L fad

Vi fik rodet op i det, så der røg desværre en del ud.

Created with BeerSmith