

# Blonde

Belgisk blond (10 A)

**Type:** All Grain  
**Batch Size:** 40,00 L  
**Boil Size:** 47,03 L  
**Boil Time:** 60 min  
**End of Boil Vol:** 43,23 L  
**Final Bottling Vol:** 39,00 L  
**Fermentation:** Ale, Two Stage

**Date:** 28 Apr 2019  
**Brewer:** MortenBryg  
**Asst Brewer:**  
**Equipment:** Danbrygger 43 bud  
**Efficiency:** 70,00 %  
**Est Mash Efficiency:** 72,6 %  
**Taste Rating:** 30,0



**Taste Notes:**

## Ingredients

Amt	Name	Type	#	%/IBU	Volume
15,00 ml	Lactic Acid (Mash)	Water Agent	1	-	-
5,50 kg	Pilsner Malt (3,0 EBC)	Grain	2	51,8 %	3,59 L
3,20 kg	Vienna Malt (Weyermann) (5,9 EBC)	Grain	3	30,2 %	2,09 L
1,80 kg	Carahell (Weyermann) (25,6 EBC)	Grain	4	17,0 %	1,17 L
0,11 kg	Oats, Flaked (2,0 EBC)	Grain	5	1,0 %	0,07 L
30,00 g	Centennial [10,20 %] - Boil 60,0 min	Hop	6	18,7 IBUs	-
1,00 Items	Protafloc (Boil 12,0 mins)	Fining	7	-	-
40,00 g	Amarillo [8,70 %] - Boil 12,0 min	Hop	8	8,9 IBUs	-
30,00 g	Amarillo [8,70 %] - Boil 3,0 min	Hop	9	2,0 IBUs	-
2,0 pkg	Safebrew Abbey Ale (DCL/Fermentis #BE-256)	Yeast	10	-	-

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1,056 SG  
**Est Final Gravity:** 1,009 SG  
**Estimated Alcohol by Vol:** 6,2 %  
**Bitterness:** 29,6 IBUs  
**Est Color:** 12,6 EBC

**Measured Original Gravity:** 1,060 SG  
**Measured Final Gravity:** 1,008 SG  
**Actual Alcohol by Vol:** 6,9 %  
**Calories:** 560,0 kcal/l

## Mash Profile

**Mash Name:** Single Infusion, Medium Body  
**Sparge Water:** 22,29 L  
**Sparge Temperature:** 75,6 C  
**Adjust Temp for Equipment:** FALSE  
**Est Mash PH:** 5,65  
**Measured Mash PH:** 0,00

**Total Grain Weight:** 10,61 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 35,36 L of water at 71,7 C	66,7 C	60 min
Mash Out	Add 0,00 L of water at 75,6 C	75,6 C	10 min

**Sparge:** Fly sparge with 22,29 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:** 208,73 g  
**Keg/Bottling Temperature:** 21,1 C  
**Fermentation:** Ale, Two Stage  
**Fermenter:**

**Volumes of CO2:** 2,3  
**Carbonation Est:** Bottle with 208,73 g Table Sugar  
**Carbonation (from Meas Vol):** Bottle with 195,35 g Table Sugar  
**Age for:** 30,00 days

**Storage Temperature:** 18,3 C

## Notes

50% RO vand 27L

BE-256:

Flokkulering: høj

Slutdensitet: Høj

Gæring: 12-25 ° C

Sparge ca. 20L

Vi skummede ikke af i starten af kogningen for første gang. Vi rørte skummet ned med en ske.

160g sukker 18,5L 8,6g/L

160g sukker 18L 8,9g/L

*Created with BeerSmith*