

80 Blonde til Føls

Belgisk blond (10 A)

Type: All Grain
Batch Size: 36,00 L
Boil Size: 42,86 L
Boil Time: 60 min
End of Boil Vol: 39,06 L
Final Bottling Vol: 35,00 L
Fermentation: Ale, Two Stage

Date: 04 Oct 2020
Brewer: MortenBryg
Asst Brewer:
Equipment: Danbrygger 43 bud
Efficiency: 70,00 %
Est Mash Efficiency: 72,9 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
5,00 ml	Lactic Acid (Mash)	Water Agent	1	-	-
4,70 kg	Chateau Pilsner 2 Row (3,2 EBC)	Grain	2	50,5 %	3,06 L
2,60 kg	Vienna Malt (6,9 EBC)	Grain	3	27,9 %	1,70 L
1,20 kg	Carahell (Weyermann) (25,6 EBC)	Grain	4	12,9 %	0,78 L
0,81 kg	Light Dry Extract [Boil] (15,8 EBC)	Dry Extract	5	8,7 %	0,53 L
45,00 g	East Kent Goldings (EKG) [4,30 %] - Boil 60,0 min	Hop	6	12,9 IBUs	-
40,00 g	East Kent Goldings (EKG) [4,30 %] - Boil 20,0 min	Hop	7	6,9 IBUs	-
1,00 Items	Protafloc (Boil 10,0 mins)	Fining	8	-	-
40,00 g	East Kent Goldings (EKG) [4,30 %] - Boil 5,0 min	Hop	9	2,3 IBUs	-
2,0 pkg	SafBrew Specialty Ale (DCL/Fermentis #T-58) [23,66...	Yeast	10	-	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,059 SG
Est Final Gravity: 1,015 SG
Estimated Alcohol by Vol: 5,8 %
Bitterness: 22,1 IBUs
Est Color: 12,9 EBC

Measured Original Gravity: 1,058 SG
Measured Final Gravity: 1,020 SG
Actual Alcohol by Vol: 5,0 %
Calories: 556,7 kcal/l

Mash Profile

Mash Name: Single Infusion, Light Body,
No Mash Out
Sparge Water: 16,37 L
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: TRUE
Est Mash PH: 5,66
Measured Mash PH: 0,00

Total Grain Weight: 9,31 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 35,00 L of water at 71,8 C	67,0 C	60 min
Mash out	Add 0,00 L of water at 77,0 C	77,0 C	10 min

Sparge: Fly sparge with 16,37 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: 187,32 g
Keg/Bottling Temperature: 21,1 C
Fermentation: Ale, Two Stage
Fermenter:

Volumes of CO2: 2,3
Carbonation Est: Bottle with 187,32 g
Table Sugar
Carbonation (from Meas Vol): Bottle
with 198,03 g Table Sugar
Age for: 30,00 days

Storage Temperature: 20,0 C

Notes

50% RO vand 26L

Malt profil fra "Dinner for one" + sukker.

Fermentis SafAleT-58 tørgær 11,5 gram. Gær typisk til saison øl og specialøl. Giver en pebret og krydret smag.

Over Gær til saison øl og specialøl, Giver pebret og krydret smag

Sedimentation: medium

Slutdensitet: Høj

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

Vi fik hældt for meget sparge vand på.

Pre boil ca. 47L

ca. 5L tager fra i gryde (tynd decortion) og kogt ind til ca. 3,5L med SG 1061. Derefter hældt tilbage i Danbrygger.

Refrag 15 min 1041. Hævet til 1048 med 816g spraymalt.

Stor og lille spand i garage ved ca. 18 grader. Ca. 41L

175g sukker til 25,5L 6,9 g/l

70g sukker til 10L 7 g/l

19L i stort fad

8,5L i lille fad

9,5L i flasker

Created with BeerSmith