

91 Blonde til Barsedåb

Belgisk blond (10 A)

Type: All Grain
Batch Size: 45,00 L
Boil Size: 48,87 L
Boil Time: 60 min
End of Boil Vol: 46,87 L
Final Bottling Vol: 43,50 L
Fermentation: Ale, Two Stage

Date: 21 Mar 2021
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
6,00 ml	Lactic Acid (Mash)	Water Agent	1	-	-
5,00 kg	Viking Pilsner Malt (4,0 EBC)	Grain	2	47,6 %	3,26 L
3,00 kg	Vienna Malt (6,9 EBC)	Grain	3	28,6 %	1,96 L
1,50 kg	Carahell (Weyermann) (25,6 EBC)	Grain	4	14,3 %	0,98 L
1,00 kg	Light Dry Extract [Boil] (15,8 EBC)	Dry Extract	5	9,5 %	0,65 L
60,00 g	East Kent Goldings (EKG) [4,79 %] - Boil 55,0 min	Hop	6	15,9 IBUs	-
50,00 g	East Kent Goldings (EKG) [4,79 %] - Boil 20,0 min	Hop	7	8,2 IBUs	-
1,00 Items	Protafloc (Boil 10,0 mins)	Fining	8	-	-
50,00 g	East Kent Goldings (EKG) [4,79 %] - Boil 5,0 min	Hop	9	2,7 IBUs	-
3,0 pkg	SafBrew Specialty Ale (DCL/Fermentis #T-58) [23,66...	Yeast	10	-	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,053 SG
Est Final Gravity: 1,015 SG
Estimated Alcohol by Vol: 5,1 %
Bitterness: 26,9 IBUs
Est Color: 13,2 EBC

Measured Original Gravity: 1,052 SG
Measured Final Gravity: 1,012 SG
Actual Alcohol by Vol: 5,3 %
Calories: 487,4 kcal/l

Mash Profile

Mash Name: Single Infusion, Light Body,
 No Mash Out
Sparge Water: 18,58 L
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: TRUE
Est Mash PH: 5,64
Measured Mash PH: 0,00

Total Grain Weight: 10,50 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 40,81 L of water at 73,3 C	68,0 C	60 min
Mash out	Add 0,00 L of water at 77,0 C	77,0 C	15 min

Sparge: Fly sparge with 18,58 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: 232,82 g
Keg/Bottling Temperature: 21,1 C
Fermentation: Ale, Two Stage
Fermenter:

Volumes of CO2: 2,3
Carbonation Est: Bottle with 232,82 g
 Table Sugar
Carbonation (from Meas Vol): Bottle
 with 208,73 g Table Sugar

Age for: 30,00 days

Storage Temperature: 20,0 C

Notes

Vand 50% RO
Sparge alm. vand.

Fermentis SafAleT-58 torgær 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

23L i fermzilla

ca. 22L i spand med grønt låg

I bryggers ved ca. 17 grader.

Gær tilsat uhydreret da temperaturen kom det sidste stykke ned.

6g rørsukker/liter

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