

Blonde Honey

Belgian-Style Blonde Ale (73 B)

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: 22 Jul 2018
Brewer: MortenBryg
Asst Brewer:
Equipment: Danbrygger 43 bud
Efficiency: 75,00 %
Est Mash Efficiency: 77,8 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amnt	Name	Type	#	%/IBU	Volume
8,70 kg	Pale Malt (7,0 EBC)	Grain	1	77,7 %	5,67 L
1,00 kg	Carahell (Weyermann) (25,6 EBC)	Grain	2	8,9 %	0,65 L
0,30 kg	Oats, Flaked (2,0 EBC)	Grain	3	2,7 %	0,20 L
0,20 kg	Acid Malt (5,9 EBC)	Grain	4	1,8 %	0,13 L
1,00 kg	Honey [Boil] (2,0 EBC)	Sugar	5	8,9 %	0,76 L
15,00 g	Columbus [16,70 %] - Boil 60,0 min	Hop	6	14,3 IBUs	-
30,00 g	Amarillo [8,70 %] - Boil 15,0 min	Hop	7	7,4 IBUs	-
1,00 Items	Protafloc (Boil 10,0 mins)	Fining	8	-	-
20,00 g	Columbus [16,70 %] - Boil 3,0 min	Hop	9	2,4 IBUs	-
5,00 g	Yeast Nutrient (Boil)	Other	10	-	-
2,0 pkg	SafBrew Specialty Ale (DCL/Fermentis #T-58) [23,66...	Yeast	11	-	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,065 SG
Est Final Gravity: 1,009 SG
Estimated Alcohol by Vol: 7,5 %
Bitterness: 24,0 IBUs
Est Color: 13,5 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: 63-68 grader
Sparge Water: 27,43 L
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: TRUE
Est Mash PH: 5,64
Measured Mash PH: 5,80

Total Grain Weight: 11,20 kg
Grain Temperature: 22,2 C
Tun Temperature: 22,2 C
Target Mash PH: 5,20
Mash Acid Addition: 1,03 kg Acid Malt (2%)
Sparge Acid Addition: None

Mash Steps

Name	Description	Step Temperature	Step Time
Mash Step	Add 29,81 L of water at 69,0 C	63,0 C	30 min
Mash Step	Add 0,00 L of water at 68,0 C	68,0 C	30 min
Mash out	Heat to 77,0 C over 4 min	77,0 C	10 min

Sparge: Fly sparge with 27,43 L water at 75,6 C

Mash Notes:

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 214,09 g Table Sugar

Age for: 30,00 days

Storage Temperature: 18,3 C

Notes

70% RO vand.

Mash 20,5L RO

Sparge 14.5L RO (ikke 70%)

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

Spicy, estery flavours ideal for continental beer styles

12-25°C ideally 15-20°C

capable of fermenting excellent beers up to 8.5% abv. but can tolerate as much as 11.5% abv

Der er som udgangspunkt omkring 8-9 kg honning tilsat 2 liter vand, men fordelt lidt skævt i to portioner: ca. 5-6 kg med ca. 65 % sukkerindhold (ret tykflydende, sirup) og 4-5 kg med ca. 40 % sukkerindhold. Sukkeret vil være fordelt med ca. 40 % fruktose og 60 % glukose, men I må selv måle efter hvor meget sukker der er.

Yield på Honey justeret til 65%.

Malt i ved 55 grader.

Omrørt 3-4 gange de første 15 min. Herefter havregryn i og pumpe startet

Honning rørt i ved start køl.

Ved spand:

Refraktometer 1055.

Hydromater 1058.

Grøn spand i gærskab ved 18 grader. Ca. 24L.

Hvis spand i køleskab ved ca. 12 grader. 19L.

Karbonering 8g/L.

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