

Dinner for Two

Belgisk blond (10 A)

Type: All Grain
Batch Size: 23,00 l
Boil Size: 28,99 l
Boil Time: 60 min
End of Boil Vol: 26,04 l
Final Bottling Vol: 22,00 l
Fermentation: Ale, Two Stage

Date: 12 Nov 2017
Brewer:
Asst Brewer:
Equipment: MortenBryg Bulldog
 2200W
Efficiency: 72,00 %
Est Mash Efficiency: 78,3 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
5,50 kg	Pilsner Malt (3,0 EBC)	Grain	1	84,6 %
1,00 kg	Carahell (Weyermann) (25,6 EBC)	Grain	2	15,4 %
30,00 g	Saaz [3,40 %] - Boil 60,0 min	Hop	3	10,1 IBUs
30,00 g	Saaz [3,40 %] - Boil 15,0 min	Hop	4	5,0 IBUs
20,00 g	Cascade [6,20 %] - Boil 15,0 min	Hop	5	6,1 IBUs
53,00 g	Saaz [3,40 %] - Boil 5,0 min	Hop	6	3,6 IBUs
50,00 g	Cascade [6,20 %] - Boil 5,0 min	Hop	7	6,1 IBUs
2,0 pkg	SafBrew Ale (DCL/Fermentis #S-33) [23,66 ml]	Yeast	8	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,061 SG
Est Final Gravity: 1,017 SG
Estimated Alcohol by Vol: 5,7 %
Bitterness: 30,9 IBUs
Est Color: 11,3 EBC

Measured Original Gravity: 1,064 SG
Measured Final Gravity: 1,022 SG
Actual Alcohol by Vol: 5,5 %
Calories: 618,5 kcal/l

Mash Profile

Mash Name: Belgisk tilgang. Eget forsøg.
Sparge Water: 16,50 l
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: TRUE
Est Mash PH: 5,67
Measured Mash PH: 5,20

Total Grain Weight: 6,50 kg
Grain Temperature: 22,2 C
Tun Temperature: 22,2 C
Target Mash PH: 5,20
Mash Acid Addition:
Sparge Acid Addition:

Mash Steps

Name	Description	Step Temperature	Step Time
Mash Step	Add 19,00 l of water at 57,3 C	53,0 C	20 min
Mash In	Add 0,00 l of water at 63,0 C	63,0 C	25 min
Mash Step	Add 0,00 l of water at 68,0 C	68,0 C	20 min
Mash out	Heat to 77,0 C over 4 min	77,0 C	10 min

Sparge: Fly sparge with 16,50 l water at 75,6 C

Mash Notes: Et sjus over Belgisk mash ifølge Beer and Brewing Magazine.

Carbonation and Storage

Carbonation Type: Bottle
Pressure/Weight: 129,40 g
Keg/Bottling Temperature: 21,1 C
Fermentation: Ale, Two Stage
Fermenter:

Volumes of CO2: 2,3
Carbonation Est: Bottle with 129,40 g
 Rør sukker
Carbonation (from Meas Vol): Bottle
 with 123,52 g Rør sukker
Age for: 30,00 days

Storage Temperature: 18,3 C

Notes

Boil 50% RO vand.

Spage 2 gryder alm. vand 1 gyde RO. Ca. 15L.

2-3g Gærnæring i sent under afkøling.

Flasket 17/12 2017.

168g karbonerings sukker.

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