

Dinner for one

Belgian Blonde Ale (15 1)

Type: All Grain
Batch Size: 23,00 l
Boil Size: 27,95 l
Boil Time: 60 min
End of Boil Vol: 25,00 l
Final Bottling Vol: 22,00 l
Fermentation: My Aging Profile

Date: 24 Sep 2017
Brewer: MortenBryg
Asst Brewer:
Equipment: MortenBryg Bulldog
 2200W
Efficiency: 72,00 %
Est Mash Efficiency: 75,1 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
3,50 kg	Pilsner Malt (3,0 EBC)	Grain	1	53,8 %
2,00 kg	Vienna (7,0 EBC)	Grain	2	30,8 %
1,00 kg	Carahell (Weyermann) (25,6 EBC)	Grain	3	15,4 %
50,00 g	Saaz [3,40 %] - Boil 60,0 min	Hop	4	17,4 IBUs
25,00 g	Saaz [3,40 %] - Boil 5,0 min	Hop	5	1,7 IBUs
20,00 g	Amarillo [8,80 %] - Boil 5,0 min	Hop	6	3,6 IBUs
2,0 pkg	MJ M47 Belgian Abbey	Yeast	7	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,062 SG
Est Final Gravity: 1,015 SG
Estimated Alcohol by Vol: 6,2 %
Bitterness: 22,7 IBUs
Est Color: 13,1 EBC

Measured Original Gravity: 1,065 SG
Measured Final Gravity: 1,016 SG
Actual Alcohol by Vol: 6,5 %
Calories: 620,3 kcal/l

Mash Profile

Mash Name: Single Infusion, Medium Body
 Coobra CB25
Sparge Water: 14,96 l
Sparge Temperature: 80,0 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,65
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 In	Add 19,50 l of water at 72,7 C	67,0 C	60 min
Mash Out	Heat to 78,0 C over 2 min	78,0 C	10 min

Sparge: Fly sparge with 14,96 l water at 80,0 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: 129,40 g
Keg/Bottling Temperature: 21,1 C
Fermentation: My Aging Profile
Fermenter:

Volumes of CO2: 2,3
Carbonation Est: Bottle with 129,40 g
 Corn Sugar
Carbonation (from Meas Vol): Bottle
 with 111,33 g Corn Sugar
Age for: 7,00 days

Storage Temperature: 18,3 C

Notes

Nyårsbryg. Brygget 24/9.

Kraftig karbonering.

ca. 70% RO vand

spagen ca. 17L mest RO.

5G Arsegran UltraMoss i for sent. Kølingen var i gang. :-)

27L boli

21L i spdan

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