

Belgian Blonde

Belgian Blond Ale (25 A)

Type: All Grain
Batch Size: 120,00 L
Boil Size: 140,00 L
Boil Time: 60 min
End of Boil Vol: 138,11 L
Final Bottling Vol: 120,00 L
Fermentation: Ale, Single Stage

Date: 20 Jun 2022
Brewer: BR Craft
Asst Brewer:
Equipment: Experimental
Efficiency: 74,00 %
Est Mash Efficiency: 74,0 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
25,00 kg	Pilsner Dingemans (3,5 EBC)	Grain	1	76,9 %	16,30 L
4,00 kg	Flakes Agrária (2,6 EBC)	Grain	2	12,3 %	2,61 L
3,00 kg	Malte de Trigo Dingemans (3,5 EBC)	Grain	3	9,2 %	1,96 L
0,50 kg	Biscuit (Dingemans) (60,0 EBC)	Grain	4	1,5 %	0,33 L
200,00 g	Saaz [3,50 %] - Boil 15,0 min	Hop	5	10,1 IBUs	-
50,00 g	Hallertauer Mittelfrueh [4,20 %] - Boil 5,0 min	Hop	6	2,3 IBUs	-
50,00 g	Saaz [3,50 %] - Steep/Whirlpool 20,0 min, 90,2 C	Hop	7	1,1 IBUs	-
3,0 pkg	Abbaye Belgian (Lallemand #-)	Yeast	8	-	-
2,0 pkg	LalBrew Farmhouse (Lallemand #-)	Yeast	9	-	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,061 SG
Est Final Gravity: 1,014 SG
Estimated Alcohol by Vol: 6,3 %
Bitterness: 13,5 IBUs
Est Color: 8,7 EBC

Measured Original Gravity: 1,062 SG
Measured Final Gravity: 1,012 SG
Actual Alcohol by Vol: 6,6 %
Calories: 585,1 kcal/l

Mash Profile

Mash Name: Single Infusion, Light Body
Sparge Water: 82,55 L
Sparge Temperature: 78,0 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,72
Measured Mash PH: 5,20

Total Grain Weight: 32,50 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 89,99 L of water at 70,9 C	65,0 C	60 min
Mash Out	Heat to 78,0 C over 2 min	78,0 C	10 min

Sparge: Fly sparge with 82,55 L water at 78,0 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: Keg
Pressure/Weight: 86,48 KPA
Keg/Bottling Temperature: 7,2 C
Fermentation: Ale, Single Stage
Fermenter:

Volumes of CO2: 2,3
Carbonation Est: Keg with 86,48 KPA
Carbonation (from Meas Vol): Keg with 86,48 KPA
Age for: 21,00 days
Storage Temperature: 9,0 C

Notes

Fermentação inciou em 20°C e após 3 dias foi para 22°C. Maturação de 21 dias começando em 9°C e terminando em 0°C. Usamos Clearmax MF nos últimos 2 dias de maturação para limpar a cerveja.

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