

#102 Landly Blonde

Belgian Blond Ale (18 A)

Type: All Grain
Batch Size: 20,00 l
Boil Size: 23,30 l
Boil Time: 60 min
End of Boil Vol: 20,80 l
Final Bottling Vol: 19,00 l
Fermentation: Ale, Single Stage

Date: 30 Jul 2016
Brewer: Thomas Nylander Nørgaard
Asst Brewer:
Equipment: Brouwland gryde
Efficiency: 83,00 %
Est Mash Efficiency: 83,0 %
Taste Rating: 30,0

**Taste Notes:**

Ingredients

Amt	Name	Type	#	%/IBU
4,00 kg	DMG Pilsner (4,0 EBC)	Grain	1	75,5 %
0,50 kg	Barley, Flaked (3,3 EBC)	Grain	2	9,4 %
0,10 kg	Aromamalt (Castle Malting) (100,0 EBC)	Grain	3	1,9 %
0,10 kg	Biscuit Malt (45,3 EBC)	Grain	4	1,9 %
0,10 kg	Caramel/Crystal Malt - 80L (157,6 EBC)	Grain	5	1,9 %
0,50 kg	Candi Sugar, Clear (1,0 EBC)	Sugar	6	9,4 %
4,00 g	Topaz [15,90 %] - Boil 60,0 min	Hop	7	7,0 IBUs
50,00 g	Hersbrucker [1,70 %] - Boil 15,0 min	Hop	8	4,6 IBUs
1,00 tsp	Irish Moss (Boil 10,0 mins)	Fining	9	-
42,50 g	Hersbrucker [1,70 %] - Boil 3,0 min	Hop	10	1,0 IBUs
1,0 pkg	SafBrew Ale (DCL/Fermentis #S-33) [23,66 ml]	Yeast	11	-
1,00 tsp	Yeast Nutrient (Primary 3,0 days)	Other	12	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,065 SG
Est Final Gravity: 1,011 SG
Estimated Alcohol by Vol: 7,0 %
Bitterness: 12,6 IBUs
Est Color: 14,5 EBC

Measured Original Gravity: 1,073 SG
Measured Final Gravity: 1,015 SG
Actual Alcohol by Vol: 7,7 %
Calories: 699,2 kcal/l

Mash Profile

Mash Name: Single Infusion, Medium Body
Sparge Water: 15,59 l
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE

Total Grain Weight: 5,30 kg
Grain Temperature: 22,2 C
Tun Temperature: 22,2 C
Mash PH: 5,20

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 14,52 l of water at 70,9 C	65,5 C	60 min
Mash Out	Add 0,00 l of water and heat to 75,6 C over 2 min	75,6 C	10 min

Sparge: Fly sparge with 15,59 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: Keg
Pressure/Weight: 12,54 PSI
Keg/Bottling Temperature: 7,2 C
Fermentation: Ale, Single Stage

Volumes of CO2: 2,3
Carbonation Used: Keg with 12,54 PSI
Age for: 30,00 days
Storage Temperature: 18,3 C

Notes

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