

#134 Sommer Blender

Belgian Blond Ale (18 A)

Type: All Grain
Batch Size: 20,00 l
Boil Size: 22,83 l
Boil Time: 60 min
End of Boil Vol: 20,83 l
Final Bottling Vol: 18,80 l
Fermentation: Ale, Single Stage

Date: 30 Jun 2019
Brewer: Thomas Nylander
 Nørgaard
Asst Brewer:
Equipment: Brewster Beacon 30
Efficiency: 80,00 %
Est Mash Efficiency: 80,0 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
5,00 kg	DMG Pilsner (4,0 EBC)	Grain	1	87,0 %
0,50 kg	Cara-Pils/Dextrine (3,9 EBC)	Grain	2	8,7 %
0,25 kg	Honey Malt (49,3 EBC)	Grain	3	4,3 %
10,00 g	Target [12,17 %] - Boil 60,0 min	Hop	4	13,0 IBUs
1,00 tsp	Irish Moss (Boil 10,0 mins)	Fining	5	-
50,00 g	Chinook [13,00 %] - Boil 5,0 min	Hop	6	13,9 IBUs
1,0 pkg	SafBrew Ale (DCL/Fermentis #S-33) [23,66 ml]	Yeast	7	-
1,00 tsp	Yeast Nutrient (Primary 3,0 days)	Other	8	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,066 SG
Est Final Gravity: 1,017 SG
Estimated Alcohol by Vol: 6,5 %
Bitterness: 26,9 IBUs
Est Color: 11,5 EBC

Measured Original Gravity: 1,067 SG
Measured Final Gravity: 1,010 SG
Actual Alcohol by Vol: 7,5 %
Calories: 632,2 kcal/l

Mash Profile

Mash Name: Temperature Mash, 1 Step, Medium Body
Sparge Water: 13,60 l
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,69
Measured Mash PH: 5,20

Total Grain Weight: 5,75 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
Saccharification	Add 16,20 l of water at 72,7 C	66,7 C	60 min
Mash Out	Heat to 75,6 C over 10 min	75,6 C	10 min

Sparge: Fly sparge with 13,60 l water at 75,6 C

Mash Notes: Temperature mash for use when mashing in a brew pot over a heat source such as the stove. Use heat to maintain desired temperature during the mash.

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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