

Фламандска закуска

Belgian Blond Ale (25 A)

Type: All Grain
Batch Size: 19.00 l
Boil Size: 29.96 l
Boil Time: 60 min
End of Boil Vol: 23.96 l
Final Bottling Vol: 15.00 l
Fermentation: Ale, Two Stage

Date: 26/08/19
Brewer: Radoslav Slavov
Asst Brewer:
Equipment: PrP»P°PrPëP»PSP°
 C±P°PSC,P°
Efficiency: 75.00 %
Est Mash Efficiency: 90.8 %
Taste Rating: 30.0



Taste Notes: Стархотен аромат от дрождите.

Ingredients

Amt	Name	Type	#	%/IBU
3.50 kg	Pilsner Malt (2.0 SRM)	Grain	1	70.7 %
0.35 kg	CARABELGE (16.5 SRM)	Grain	2	7.1 %
0.30 kg	Abbey Malt (22.8 SRM)	Grain	3	6.1 %
0.30 kg	Carapils (2.3 SRM)	Grain	4	6.1 %
0.50 kg	Sugar, Table (Sucrose) (1.0 SRM)	Sugar	5	10.1 %
60.00 g	Saaz [3.60 %] - Boil 60.0 min	Hop	6	23.9 IBUs
1.90 g	Irish Moss (Boil 10.0 mins)	Fining	7	-
20.00 g	Saaz [3.60 %] - Boil 10.0 min	Hop	8	2.9 IBUs
20.00 g	Saaz [3.60 %] - Boil 5.0 min	Hop	9	1.6 IBUs
1.0 pkg	Belgian Ale Yeast (The Crossmyloof Brewery #)	Yeast	10	-

Gravity, Alcohol Content and Color

Est Original Gravity: 15.620 Plato
Est Final Gravity: 1.920 Plato
Estimated Alcohol by Vol: 7.5 %
Bitterness: 28.4 IBUs
Est Color: 6.0 SRM

Measured Original Gravity: 14.200
 Plato
Measured Final Gravity: 2.000 Plato
Actual Alcohol by Vol: 6.6 %
Calories: 540.2 kcal/l

Mash Profile

Mash Name: Single Infusion, Medium Body
Sparge Water: 12.25 l
Sparge Temperature: 75.6 C
Adjust Temp for Equipment: TRUE
Est Mash PH: 5.65
Measured Mash PH: 5.40

Total Grain Weight: 4.95 kg
Grain Temperature: 25.8 C
Tun Temperature: 23.0 C
Target Mash PH: 5.20
Mash Acid Addition: 2.9 ml Lactic Acid
 (88%)
Sparge Acid Addition: 0.0 ml Lactic

Acid (88%)

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 15.10 l of water at 73.2 C	66.7 C	60 min
Mash Out	Add 7.07 l of water at 97.8 C	75.6 C	10 min

Sparge: Fly sparge with 12.25 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: 1.11 bar
Keg/Bottling Temperature: 7.2 C
Fermentation: Ale, Two Stage
Fermenter:

Volumes of CO2: 2.6
Carbonation Est: Keg with 1.11 bar
Carbonation (from Meas Vol): Keg with 1.11 bar

Age for: 30.00 days

Storage Temperature: 18.3 C

Notes

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