

Illegally Blonde

Belgian Blond Ale (25 A)

Type: All Grain
Batch Size: 19.00 l
Boil Size: 27.88 l
Boil Time: 90 min
End of Boil Vol: 21.88 l
Final Bottling Vol: 18.00 l
Fermentation: Ale, Single Stage
Taste Notes:

Date: 13 Aug 2017
Brewer: Dutch Courage Brews
Asst Brewer:
Equipment: Bulldog Brewer
Efficiency: 60.00 %
Est Mash Efficiency: 66.3 %
Taste Rating: 30.0



Ingredients

Amt	Name	Type	#	%/IBU
5.50 kg	Pilsner (2 Row) Bel (3.9 EBC)	Grain	1	87.3 %
0.30 kg	Biscuit Malt (45.3 EBC)	Grain	2	4.8 %
0.50 kg	Corn Sugar (Dextrose) (0.0 EBC)	Sugar	3	7.9 %
50.00 g	Hallertauer Mittelfrueh [4.00 %] - Boil 60.0 min	Hop	4	22.0 IBUs
1.0 pkg	SafBrew Specialty Ale (DCL/Fermentis #T-58) [23...	Yeast	5	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.066 SG
Est Final Gravity: 1.013 SG
Estimated Alcohol by Vol: 6.9 %
Bitterness: 22.0 IBUs
Est Color: 11.3 EBC

Measured Original Gravity: 1.059 SG
Measured Final Gravity: 1.015 SG
Actual Alcohol by Vol: 5.8 %
Calories: 559.7 kcal/l

Mash Profile

Mash Name: Mash 'n Sparge
Sparge Water: 16.28 l
Sparge Temperature: 75.6 C
Adjust Temp for Equipment: TRUE
Est Mash PH: 5.69
Measured Mash PH: 5.50

Total Grain Weight: 6.30 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 Step	Add 17.40 l of water at 76.7 C	67.8 C	60 min
Mash Step	Heat to 75.6 C over 10 min	75.6 C	0 min

Sparge: Fly sparge with 16.28 l water at 75.6 C

Mash Notes:

Carbonation and Storage

Carbonation Type: Bottle
Pressure/Weight: 134.78 g
Keg/Bottling Temperature: 21.1 C
Fermentation: Ale, Single Stage
Fermenter:

Storage Temperature: 18.3 C

Volumes of CO2: 2.7
Carbonation Est: Bottle with 134.78 g
Corn Sugar
Carbonation (from Meas Vol): Bottle
with 2.25 g Corn Sugar
Age for: 30.00 days

Notes