

Monk-ey Business

Belgian Blond Ale (25 A)

Type: All Grain
Batch Size: 20.00 l
Boil Size: 27.92 l
Boil Time: 75 min
End of Boil Vol: 22.92 l
Final Bottling Vol: 19.00 l
Fermentation: Ale, Two Stage

Date: 04 Oct 2020
Brewer:
Asst Brewer:
Equipment: Bulldog Brewer
Efficiency: 75.00 %
Est Mash Efficiency: 82.5 %
Taste Rating: 30.0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
2.25 kg	Pilsner (2 Row) Bel (3.9 EBC)	Grain	1	39.5 %
2.00 kg	Vienna Malt (6.9 EBC)	Grain	2	35.1 %
1.00 kg	Pale Ale, Golden Promise®™ (Simpsons) (5.0 EBC)	Grain	3	17.6 %
0.44 kg	Biscuit Malt (45.3 EBC)	Grain	4	7.7 %
22.00 g	East Kent Goldings (EKG) [5.00 %] - Boil 60.0 min	Hop	5	12.6 IBUs
21.00 g	Styrian Goldings [5.40 %] - Boil 5.0 min	Hop	6	2.6 IBUs
1.0 pkg	Belgian Abbey (Mangrove Jack's #M47)	Yeast	7	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.064 SG
Est Final Gravity: 1.013 SG
Estimated Alcohol by Vol: 6.7 %
Bitterness: 15.1 IBUs
Est Color: 13.4 EBC

Measured Original Gravity: 1.063 SG
Measured Final Gravity: 1.014 SG
Actual Alcohol by Vol: 6.5 %
Calories: 597.7 kcal/l

Mash Profile

Mash Name: Single Infusion, Light Body, No Mash Out
Sparge Water: 16.47 l
Sparge Temperature: 75.6 C
Adjust Temp for Equipment: TRUE
Est Mash PH: 5.66
Measured Mash PH: 5.20

Total Grain Weight: 5.69 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 In	Add 17.15 l of water at 74.0 C	65.6 C	75 min

Sparge: Fly sparge with 16.47 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: Bottle
Pressure/Weight: 134.64 g
Keg/Bottling Temperature: 21.1 C
Fermentation: Ale, Two Stage
Fermenter:

Volumes of CO2: 2.6
Carbonation Est: Bottle with 134.64 g Corn Sugar
Carbonation (from Meas Vol): Bottle with 3.54 g Corn Sugar
Age for: 30.00 days

Storage Temperature: 18.3 C

Notes