

Belgian Blond - 18 leva

Belgian Blond Ale

Type: 100% Grão

Batch Size (fermenter): 45,0 l

Boil Size: 57,4 l

Boil Time: 60 min

End of Boil Volume 50,4 l

Final Bottling Volume: 42,0 l

Fermentation: Ale, Two Stage

Taste Notes:

Date: 30/08/2014

Brewer: Fabiano da Mata

Asst Brewer:

Equipment: 1-Fabiano

Brewhouse Efficiency: 68,00 %

Est Mash Efficiency 75,4 %

Taste Rating(out of 50): 30,0

Ingredients

Ingredientes

Qtd	Nome	Tipo	#	%/IBU
5,00 kg	Pilsner (2 Row) Bel (3,9 EBC)	Grão	1	42,0 %
3,00 kg	Pale Malt (2 Row) Bel (5,9 EBC)	Grão	2	25,2 %
1,00 kg	Oats, Flaked (2,0 EBC)	Grão	3	8,4 %
0,50 kg	Melanoiden Malt (39,4 EBC)	Grão	4	4,2 %
0,30 kg	Caramunich Malt (110,3 EBC)	Grão	5	2,5 %
2,10 kg	Cane (Beet) Sugar (0,0 EBC)	Açúcar	6	17,6 %
50,0 g	Tradition [6,00 %] - Fervura 60,0 min	Lúpulo	7	15,2 IBUs
50,0 g	Tradition [6,00 %] - Fervura 15,0 min	Lúpulo	8	7,5 IBUs
100,0 g	Tettnang [4,50 %] - Fervura 0,0 min	Lúpulo	9	0,0 IBUs

Beer Profile

Est Original Gravity: 1,063 SG

Est Final Gravity: 1,008 SG

Estimated Alcohol by Vol: 7,3 %

Bitterness: 22,7 IBUs

Est Color: 12,3 EBC

Measured Original Gravity: 1,046 SG

Measured Final Gravity: 1,010 SG

Actual Alcohol by Vol: 4,7 %

Calories: 427,1 kcal/l

Mash Profile

Mash Name: Single Infusion, Medium Body, No Mash Out

Sparge Water: 36,3 l

Sparge Temperature: 76,0 C

Adjust Temp for Equipment: FALSE

Total Grain Weight: 11,90 kg

Grain Temperature: 23,0 C

Tun Temperature: 23,0 C

Mash PH: 5,20

Passos da Mostura

Nome	Descrição	Temperatura	Tempo
Mash In	Adicionar 30,9 l de água até 77,9 C	72,0 C	90 min

Sparge Step: Fly sparge com 36,3 l de água a 76,0 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: Barril

Pressure/Weight: 12,54 PSI

Keg/Bottling Temperature: 7,2 C

Fermentation: Ale, Two Stage

Volumes of CO2: 2,3

Carbonation Used: Barril com 12,54 PSI

Age for: 30,00 days

Storage Temperature: 18,3 C

Notes

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