

Blonde Houblonnée 2016-02-26

Brewing Steps: Blonde Houblonnée 2016-02-26

American Pale Ale

Type: All Grain

Batch Size (fermenter): 46,00 l

Boil Size: 55,00 l

Boil Time: 60 min

Final Bottling Volume: 44,30 l

Fermentation: Ale, Single Stage

Taste Notes:

Date: 2017-02-26

Brewer: Alexandre Pigeon

Asst Brewer: Maxime Hébert Lévesque

Equipment: Alex

Brewhouse Efficiency: 70,00

Taste Rating(out of 50): 30,0

Prepare for Brewing					
Clean and Prepare Brewing Equipment					
Total Water Needed: 69,25 l					
Water Prep					
Amt	Name	Type	#	%IBU	
36,00 l	Distilled Water	Water	1	-	
12,00 l	Saint-Augustin	Water	2	-	
0,54 g	Epsom Salt (MgSO4) (Mash 60,0 mins)	Water Agent	3	-	
0,18 g	Gypsum (Calcium Sulfate) (Mash 60,0 mins)	Water Agent	4	-	
0,16 g	Salt (Mash 60,0 mins)	Water Agent	5	-	
Mash or Steep Grains					
Mash Ingredients					
Amt	Name	Type	#	%IBU	
5,30 kg	Pale Malt (2 Row) US (2,0 SRM)	Grain	6	47,3 %	
3,00 kg	Pale Malt, Maris Otter (3,0 SRM)	Grain	7	26,8 %	
2,00 kg	Cara-Pils/Dextrine (2,0 SRM)	Grain	8	17,9 %	
0,45 kg	Caramel/Crystal Malt - 20L (20,0 SRM)	Grain	10	4,0 %	
0,45 kg	Caramel/Crystal Malt - 10L (10,0 SRM)	Grain	9	4,0 %	
Mash Steps					
Name	Description	Step Temperature	Step Time		
Mash In	Add 29,67 l of water at 73,2 C	66,0 C	60 min		
Fly sparge with 39,57 l water at 75,6 C					
Boil Wort					
Add water to achieve boil volume of 55,00 l					
Estimated pre-boil gravity is 1,046 SG					
Boil Ingredients					
Amt	Name	Type	#	%IBU	
50,00 g	Goldings, East Kent [5,00 %] - Boil 60,0 min	Hop	11	13,5 IBUs	
2,00 Items	Whirlfloc Tablet (Boil 30,0 mins)	Fining	12	-	
25,00 g	Cascade [7,00 %] - Boil 15,0 min	Hop	13	4,7 IBUs	
2,00 tsp	Yeast Nutrient (Boil 10,0 mins)	Other	14	-	
25,00 g	Cascade [7,00 %] - Boil 5,0 min	Hop	15	1,9 IBUs	
Estimated Post Boil Vol: 48,22 l and Est Post Boil Gravity: 1,051 SG					
Cool and Prepare Fermentation					
Cool wort to fermentation temperature					
Transfer wort to fermenter					
Add water to achieve final volume of 46,00 l					
Measure Actual Original Gravity _____ (Target: 1,051 SG)					
Measure Actual Batch Volume _____ (Target: 46,00 l)					
Fermentation					
2017-02-26 - Primary Fermentation (14,00 days at 19,4 C ending at 19,4 C)					
Dry Hop and Prepare for Bottling/Kegging					
Measure Final Gravity: _____ (Estimate: 1,012 SG)					
Date Bottled/Kegged: 2017-03-12 - Carbonation: Bottle with 260,57 g Corn Sugar					
Age beer for 30,00 days at 18,3 C					
2017-04-11 - Drink and enjoy!					
Notes					
Purger le filtre au charbon 5 minutes. Limiter le débit à 4L par minutes lorsqu'on couler l'eau S'assurer que le grain est moulu suffisamment fin. Faire un Whirlpool avant de refroidir 1 minutes d'oxygène pure par tourie avant de pitch Utiliser data logger Dry hop proposé: 7 jours avant le transfert une tourie 50 g cascade et 100g dans l'autre Cold crash 5 jours avant le transfert.					
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Brewing Steps: Blonde pomme grenade canneberge 32-33-34

American Pale Ale

Type: All Grain

Batch Size (fermenter): 46.00 l

Boil Size: 61.22 l

Boil Time: 60 min

Final Bottling Volume: 43.20 l

Fermentation: Ale, Two Stage

Taste Notes:

Date: 2017-01-21

Brewer: Alexandre Pigeon

Asst Brewer:

Equipment: Alexandre Kit

Brewhouse Efficiency: 73.00

Taste Rating(out of 50): 30.0

Prepare for Brewing					
	Clean and Prepare Brewing Equipment				
	Total Water Needed: 71.74 l				
	<u>Water Prep</u>				
	Amt	Name	Type	#	%/IBU
	36.00 l	Distilled Water	Water	1	-
	10.00 l	Saint-Augustin	Water	2	-
	0.50 g	Gypsum (Calcium Sulfate) (Mash 60.0 mins)	Water Agent	3	-
	0.20 g	Salt (Mash 60.0 mins)	Water Agent	4	-
	0.10 g	Epsom Salt (MgSO4) (Mash 60.0 mins)	Water Agent	5	-
Mash or Steep Grains					
	<u>Mash Ingredients</u>				
	Amt	Name	Type	#	%/IBU
	8.00 kg	Pale Malt (2 Row) US (2.0 SRM)	Grain	6	76.2 %
	2.00 kg	Cara-Pils/Dextrine (2.0 SRM)	Grain	7	19.0 %
	0.50 kg	Caramel/Crystal Malt - 10L (10.0 SRM)	Grain	8	4.8 %
	<u>Mash Steps</u>				
	Name	Description	Step Temperature	Step Time	
	Mash In	Add 27.38 l of water at 74.0 C	65.6 C	75 min	
	Fly sparge with 44.35 l water at 75.6 C				
Boil Wort					
	Add water to achieve boil volume of 61.22 l				
	Estimated pre-boil gravity is 1.042 SG				
	<u>Boil Ingredients</u>				
	Amt	Name	Type	#	%/IBU
	50.00 g	Goldings, East Kent [5.00 %] - Boil 60.0 min	Hop	9	12.9 IBUs
	2.00 Items	Whirlfloc Tablet (Boil 30.0 mins)	Fining	10	-
	25.00 g	Goldings, East Kent [5.00 %] - Boil 10.0 min	Hop	11	2.3 IBUs
	Estimated Post Boil Vol: 54.41 l and Est Post Boil Gravity: 1.050 SG				
Cool and Prepare Fermentation					
	Cool wort to fermentation temperature				
	Transfer wort to fermenter				
	Add water to achieve final volume of 46.00 l				
	Measure Actual Original Gravity _____ (Target: 1.050 SG)				
	Measure Actual Batch Volume _____ (Target: 46.00 l)				
Fermentation					
	2017-01-21 - Primary Fermentation (4.00 days at 19.4 C ending at 19.4 C)				
	2017-01-25 - Secondary Fermentation (10.00 days at 19.4 C ending at 19.4 C)				
	Dry Hop and Prepare for Bottling/Kegging				
	Measure Final Gravity: _____ (Estimate: 1.011 SG)				
	Date Bottled/Kegged: 2017-02-04 - Carbonation: Bottle with 254.10 g Corn Sugar				
	Age beer for 30.00 days at 18.3 C				
	2017-03-06 - Drink and enjoy!				
Notes					
Séparer une cuve de 23L dans 2 touries. Dans une, ajouter 3 pommes grenades épluchées et broyé. Dans l'autre, ajouter 1 kg de canneberge. L'autre cuve de 23L sera utilisé pour la blonde houblonnée.					
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Brewing Steps: Blonde Houblonnée 2016-12-30

*American Pale Ale***Type:** All Grain**Batch Size (fermenter):** 46,00 l**Boil Size:** 55,00 l**Boil Time:** 60 min**Final Bottling Volume:** 44,30 l**Fermentation:** Ale, Single Stage**Taste Notes:****Date:** 2016-12-30**Brewer:** Alexandre Pigeon**Asst Brewer:** Maxime Ouelette**Equipment:** Alex**Brewhouse Efficiency:** 70,00**Taste Rating(out of 50):** 30,0

Prepare for Brewing					
Clean and Prepare Brewing Equipment					
Total Water Needed: 68,34 l					
Water Prep					
Amt	Name	Type	#	%/IBU	
46,00 l	Pilsen, Czech	Water	1	-	
0,50 g	Gypsum (Calcium Sulfate) (Mash 60,0 mins)	Water Agent	2	-	
0,20 g	Salt (Mash 60,0 mins)	Water Agent	3	-	
Mash or Steep Grains					
Mash Ingredients					
Amt	Name	Type	#	%/IBU	
3,40 kg	Pilsner (2 Row) Ger (2,0 SRM)	Grain	4	33,0 %	
3,00 kg	Pale Malt (2 Row) US (2,0 SRM)	Grain	6	29,1 %	
3,00 kg	Cara-Pils/Dextrine (2,0 SRM)	Grain	5	29,1 %	
0,90 kg	Caramel/Crystal Malt - 10L (10,0 SRM)	Grain	7	8,7 %	
Mash Steps					
Name	Description	Step Temperature	Step Time		
Mash In	Add 29,89 l of water at 75,4 C	68,9 C	45 min		
Mash Out	Add 10,74 l of water at 96,5 C	75,6 C	10 min		
Fly sparge with 27,71 l water at 75,6 C					
Boil Wort					
Add water to achieve boil volume of 55,00 l					
Estimated pre-boil gravity is 1,041 SG					
Boil Ingredients					
Amt	Name	Type	#	%/IBU	
25,00 g	Citra [14,00 %] - Boil 60,0 min	Hop	8	19,6 IBUs	
4,00 Items	Whirlfloc Tablet (Boil 30,0 mins)	Fining	9	-	
25,00 g	Cascade [5,50 %] - Boil 10,0 min	Hop	10	2,8 IBUs	
25,00 g	Citra [12,00 %] - Boil 10,0 min	Hop	11	6,1 IBUs	
4,00 tsp	Yeast Nutrient (Boil 10,0 mins)	Other	12	-	
Estimated Post Boil Vol: 48,22 l and Est Post Boil Gravity: 1,046 SG					
Cool and Prepare Fermentation					
Cool wort to fermentation temperature					
Transfer wort to fermenter					
Add water to achieve final volume of 46,00 l					
Measure Actual Original Gravity _____ (Target: 1,046 SG)					
Measure Actual Batch Volume _____ (Target: 46,00 l)					
Fermentation					
2016-12-30 - Primary Fermentation (14,00 days at 19,4 C ending at 19,4 C)					
Dry Hop and Prepare for Bottling/Kegging					
Measure Final Gravity: _____ (Estimate: 1,014 SG)					
Date Bottled/Kegged: 2017-01-13 - Carbonation: Bottle with 260,57 g Corn Sugar					
Age beer for 30,00 days at 18,3 C					
2017-02-12 - Drink and enjoy!					
Notes					
<p>Purger le filtre au charbon 5 minutes. Limiter le débit à 4L par minutes. S'assurer que le grain est moulu suffisamment fin. Après avoir transférer l'eau dans le mash, avant avoir mis les grains, elle devrait être 6C au dessus du target Prendre le pH à 10 mins du mash puis ajouter le malt acide s'il est en haut de 5.3 à 5.5</p> <p>Faire un Whirlpool avant de refroidir 1 minutes d'oxygène pure par tourie avant de pitch Utiliser data logger Monter la température après 2 jours pour le diacetyl rest Dry hop proposé: 6 jours avant le transfert une tourie 100g cascade, l'autre 56g amarillo 56g simcoe. Cold crash 3 jours avant le transfert. Remplir les infos dans beersmith et enregistrer les résultats en pdf dans les dossiers respectifs</p>					

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Blonde houblonnée

Style: Specialty Beer

Type: All Grain

Rating: 4.0

Calories: 139.04

Efficiency: 70.00 %

Color: 3.6 SRM

Preboil OG: 1.038

Carbs: 10

OG: 1.043

FG: 1.011

ABV: 4.18 %

IBU's: 30.83

Boil Size: 55.45 L

Batch Size: 46.00 L

Boil Time: 60 minutes

Grains & Adjuncts

<u>Amount</u>	<u>Percentage</u>	<u>Name</u>	<u>Time</u>	<u>Gravity</u>
1000.00 g	10.00 %	Carafoam	60 mins	1.033
1000.00 g	10.00 %	Briess Caramel 10L	60 mins	1.035
8.00 kg	80.00 %	Pilsner (2 Row) UK	60 mins	1.036

Hops

<u>Amount</u>	<u>IBU's</u>	<u>Name</u>	<u>Time</u>	<u>AA %</u>
25.00 g	18.52	Citra	60 mins	13.20
25.00 g	6.72	Citra	10 mins	13.20
50.00 g	5.60	Cascade	10 mins	5.50

Yeasts

<u>Amount</u>	<u>Name</u>	<u>Laboratory / ID</u>
2 vials	American Ale	Wyeast Labs 1056

Additions

<u>Amount</u>	<u>Name</u>	<u>Time</u>	<u>Stage</u>
4.00 tsp	Irish Moss	10 mins	Boil

Mash Profile

Profile Name: All Grain Profile 1

Grain Temp: 70.00 °C

Grain Absorption: 0.13 L/kg

Cooling Shrinkage: 4.00 %

Hourly Boiloff: 9.00 %

Mash Tun Vol Loss: 0.75 L

Tun Temp Loss: 4.50 °C

Kettle Trub Loss: 0.75 L

Mash Steps:

Blonde houblonnée

Style: American Pale Ale

Type: All Grain

Rating: 3.5

Calories: 164.79

Efficiency: 70.00 %

Color: 7.3 SRM

Preboil OG: 1.043

Carbs: 11

OG: 1.050

FG: 1.013

ABV: 4.95 %

IBU's: 25.16

Boil Size: 54.00 L

Batch Size: 46.00 L

Boil Time: 60 minutes

Grains & Adjuncts

<u>Amount</u>	<u>Percentage</u>	<u>Name</u>	<u>Time</u>	<u>Gravity</u>
9.00 kg	79.20 %	Bairds Maris Otter	60 mins	1.035
1000.00 g	8.80 %	Carafoam	60 mins	1.033
910.00 g	8.01 %	Honey Malt	60 mins	1.037
454.00 g	4.00 %	Briess Caramel 30L	60 mins	1.034

Hops

<u>Amount</u>	<u>IBU's</u>	<u>Name</u>	<u>Time</u>	<u>AA %</u>
75.00 g	12.62	Select Spalt	60 mins	3.15
28.00 g	6.57	Goldings, East Kent	40 mins	5.00
56.00 g	5.97	Cascade	10 mins	5.50
56.00 g	0.00	Cascade	0 mins	5.50

Yeasts

<u>Amount</u>	<u>Name</u>	<u>Laboratory / ID</u>
2 vials	American Ale	Wyeast Labs 1056

Additions

<u>Amount</u>	<u>Name</u>	<u>Time</u>	<u>Stage</u>
4.00 tsp	Irish Moss	10 mins	Boil

Mash Profile

(none)

Water Profile

(none)

Fermentation Steps