

## AnOtter Belgian Blond Ale - 7.1%

### Belgian Blond Ale

Author: The Thirsty Otter

Type: All Grain

IBU : 20 (Tinseth)  
BU/GU : 0.33  
Colour : 10 EBC  
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.035  
Original Gravity : 1.059  
Total Gravity : 1.062  
Final Gravity : 1.008

### Fermentables (1.32 kg)

530 g - Chateau Pilsen 2-Row 3.5 EBC (40.2%)  
^ Lot # 20220915  
^ Brouwmaatje (NL) BM-BL.051.002.4  
530 g - Pale Ale Malt 8.5 EBC (40.2%)  
^ Brouwmaatje (NL)  
200 g - 10 min - Boil - Sugar, Table (Sucrose...  
^ Albert Heijn (NL)  
60 g - Amber Malt 41 EBC (4.6%)  
^ Lot # 5425000394792  
^ Brouwmaatje (NL) 051.035.4  
39 g - Bottling - Sugar, Table (Sucrose) 2 EBC  
^ Albert Heijn (NL)

### Hops (15 g)

60 min - 5 g - Saaz - 3.6% (9 IBU)  
^ Lot # T9020044SAA  
^ Brouwmaatje (NL) BM-HUM.420000 Humlegarden...  
30 min - 5 g - Saaz - 3.6% (7 IBU)  
^ Lot # T9020044SAA  
^ Brouwmaatje (NL) BM-HUM.420000 Humlegarden...  
15 min - 5 g - Saaz - 3.6% (4 IBU)  
^ Lot # T9020044SAA  
^ Brouwmaatje (NL) BM-HUM.420000 Humlegarden...

### Miscellaneous

Mash - 0.29 g - Baking Soda (NaHCO3)  
^ Lot # 41190621/3  
^ Brouwstore (NL) 003.106.2  
Mash - 0.49 g - Calcium Chloride (CaCl2) 33 %...  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 0.49 g - Canning Salt (NaCl)  
^ Albert Heijn (NL)  
Mash - 0.19 g - Epsom Salt (MgSO4)  
^ Lot # /2119000091  
^ Brouwstore (NL) 055.027.7  
Mash - 0.2 g - Gypsum (CaSO4)  
^ Brouwmaatje (NL)  
Mash - 0.9 ml - Lactic Acid 80% 80%  
^ Lot # 20200213  
^ Brouwstore (NL) 003.002.3  
5 min - Boil - 5 g - Orange Peel, Bitter  
^ Brouwpunt (NL)

### Yeast

0.5 pkg - Fermentis SafAle English Ale S-04  
^ Lot # 66485 1315 245  
^ Brouwmaatje (NL) BM-BL.050.005.8

### 01 Brouwpunt 5L (60min) (rev 4)

Batch Size : 5.6 L  
Boil Size : 7.76 L  
Post-Boil Vol : 5.96 L

Mash Water : 3.36 L  
Sparge Water : 5.6 L  
Boil Time : 60 min  
Total Water : 8.96 L



10 EBC

Brewhouse Efficiency: 71.8%  
Mash Efficiency: 73.3%

### Mash Profile

12 Two step (70 min)  
67.6 °C - Strike Temp  
62 °C - 35 min - Beta-amylase rest  
72 °C - 25 min - Alpha-amylase rest  
78 °C - 10 min - Mash Out

### Fermentation Profile

01 Ale + DR + Conditioning  
18 °C - 10 days - Primary  
21 °C - 4 days - Diacetyl rest  
18 °C - 14 days - Carbonation  
18 °C - 28 days - Conditioning

### Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...  
Ca 17 Mg 4 Na 33 Cl 50 SO 25 HCO 40

SO/Cl ratio: 0.5

Mash pH: 5.41

Sparge pH: 6

### Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:

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## Recipe Notes

Target: ABV = ?, IBU = 22, EBC = 15, OG = 1.059, FG = ?

Pitch 5 grams of Fermentis S-04 yeast @ 18 C.