

## My Life is a Blonde Moment - 6.3%

### Belgian Blond Ale

Author: The Thirsty Otter

Type: All Grain

IBU : 24 (Tinseth)  
 BU/GU : 0.37  
 Colour : 10 EBC  
 Carbonation : 2.8 CO2-vol

Pre-Boil Gravity : 1.048  
 Original Gravity : 1.066  
 Final Gravity : 1.018

### Fermentables (1.58 kg)

1.5 kg - Chateau Pilsen 2-Row 3.5 EBC (94.9%)  
 ^ Lot # 5425000394726 (15.09.2022)  
 ^ Brouwmaatje (NL) BM-BL.051.002.4  
 80 g - Chateau Biscuit 45 EBC (5.1%)  
 ^ Lot # 5425000394839 (24.11.2022)  
 ^ Brouwmaatje (NL) BM-BL.051.098.2/1  
 40 g - Sugar, Table (Sucrose) 2 EBC  
 ^ Albert Heijn (NL)

### Hops (21 g)

50 min - 7 g - Hallertau Hersbrucker - 5.2% (...)  
 ^ Brouwmaatje (NL) BM-BL.053.133.50/100  
 10 min - 7 g - Hallertau Hersbrucker - 5.2% (...)  
 ^ Brouwmaatje (NL) BM-BL.053.133.50/100  
 10 min - 7 g - Saaz - 3.6% (4 IBU)  
 ^ Lot # T9020044SAA  
 ^ Brouwmaatje (NL) BM-HUM.420000 Humlegarden...

### Miscellaneous

Mash - 1.04 g - Calcium Chloride (CaCl2) 33 %...  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.57 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 1.13 g - Gypsum (CaSO4)  
 ^ The Malt Miller (UK) CHE-03-004  
 Mash - 0.9 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3  
 5 min - Boil - 5.6 g - Coriander Seed  
 ^ Brouwmaatje (NL)

### Yeast

0.6 pkg - Fermentis SafBrew Specialty Ale T-58

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

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

Mash Water : 4.74 L  
 Sparge Water : 4.66 L  
 Boil Time : 60 min  
 Total Water : 9.4 L



10 EBC

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

### Mash Profile

Multi Step Mash (67 min)  
 68.7 °C - Strike Temp  
 63 °C - 40 min - Temperature  
 68 °C - 15 min - Temperature  
 72 °C - 10 min - Temperature  
 78 °C - 2 min - Temperature

### Fermentation Profile

01 Ale + DR + Conditioning  
 18 °C - 2 days - Primary  
 22 °C - 7 days - Primary  
 8 °C - 1 days - Primary  
 2 °C - 10 days - Secondary  
 0 °C - 5 days - Cold Crash  
 18 °C - 14 days - Carbonation  
 18 °C - 14 days - Conditioning

### Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...)  
 Ca 46 Mg 2 Na 27 Cl 65 SO 71 HCO 17

SO/Cl ratio: 1.1  
 Mash pH: 5.39  
 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: