

3-Monts Blonde - 6.3%

Belgian Blond Ale
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Type: All Grain

IBU : 20 (Tinseth)
BU/GU : 0.31
Colour : 8 EBC
Carbonation : 2.6 CO2-vol

Pre-Boil Gravity : 1.049
Original Gravity : 1.064
Final Gravity : 1.016

Fermentables (1.6 kg)
800 g - Chateau Pilsen 2-Row 3.5 EBC (50%)
^ Lot # 20220915
^ Brouwmaatje (NL) BM-BL.051.002.4
800 g - Chateau Pilsen 6-Row 3.5 EBC (50%)

Hops (3.4 g)
60 min - 3.4 g - Nugget - 13% (20 IBU)
^ Brouwland (BE) 053.291.1

Miscellaneous
Mash - 0.3 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 0.52 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.52 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 0.21 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 0.21 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 1.6 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3

Yeast
0.7 pkg - White Labs French Ale WLP072

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

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

Mash Water : 4.8 L
Sparge Water : 4.62 L
Boil Time : 60 min
Total Water : 9.42 L



8 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile
01 One Step Mash (60 min)
68.7 °C - Strike Temp
63 °C - 60 min - Temperature

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: 5.4
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:

Recipe Notes

Target: IBU = 20.

50% Chateau Pilsen 2-row.
50% Chateau Pilsen 6-row.