

Saaz Pale Ale - 6.2%

Belgian Blond Ale

Author: The Thirsty Otter

Type: All Grain

IBU : 17 (Tinseth)
BU/GU : 0.27
Colour : 11 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.046
Original Gravity : 1.060
Total Gravity : 1.062
Final Gravity : 1.015

Fermentables (1.5 kg)

900 g - Swaen Ale 7.1 EBC (60%)
^ Brouwmaatje (NL)
400 g - Pils 3.5 EBC (26.7%)
^ Lot # 20210710
^ Brouwmaatje (NL) 051.002.4
200 g - Wheat Malt 5.5 EBC (13.3%)
^ Brouwmaatje (NL)
30 g - Bottling - Sugar, Table (Sucrose) 2 EBC
^ Albert Heijn (NL)

Hops (25 g)

30 min - 10 g - Saaz - 3.6% (12 IBU)
^ Lot # T9020044SAA
^ Brouwmaatje (NL) BM-HUM.420000 Humlegarden...
10 min - 5 g - Saaz - 3.6% (3 IBU)
^ Lot # T9020044SAA
^ Brouwmaatje (NL) BM-HUM.420000 Humlegarden...

Hop Stand

10 min hopstand @ 80 °C
10 min - 10 g - Saaz - 3.6% (1 IBU)
^ Lot # T9020044SAA
^ Brouwmaatje (NL) BM-HUM.420000 Humlegarden...

Miscellaneous

Mash - 1.01 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.57 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1.12 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 1 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3

Yeast

0.7 pkg - Mangrove Jack's Belgian Abbey M47

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

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

Mash Water : 4.5 L
Sparge Water : 4.82 L
Boil Time : 60 min
Total Water : 9.32 L



11 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
73.3 °C - Strike Temp
67 °C - 60 min - Temperature

Fermentation Profile

01 Ale + DR + Conditioning
17 °C - 10 days - Primary
20 °C - 4 days - Diacetyl rest
17 °C - 14 days - Carbonation
17 °C - 28 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: 5.38
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: