

# Exoreaction chilli Blonde

Belgian Blond Ale (25 A)

**Type:** All Grain  
**Batch Size:** 550.00 L  
**Boil Size:** 608.96 L  
**Boil Time:** 60 min  
**End of Boil Vol:** 598.96 L  
**Final Bottling Vol:** 450.00 L  
**Fermentation:** Ale, Two Stage

**Date:** 02/28/22  
**Brewer:** Lars K. Huse  
**Asst Brewer:** Exoreaction  
**Equipment:** Ålsmia  
**Efficiency:** 75.00 %  
**Est Mash Efficiency:** 78.4 %  
**Taste Rating:** 30.0



**Taste Notes:**

## Ingredients

Amt	Name	Type	#	%/IBU	Volume
60.00 g	Epsom Salt (MgSO4) (Mash)	Water Agent	1	-	-
40.00 g	Calcium Chloride (Mash)	Water Agent	2	-	-
20.00 g	Gypsum (Calcium Sulfate) (Mash)	Water Agent	3	-	-
5.00 kg	Rice Hulls (0.0 EBC)	Adjunct	4	4.3 %	5.00 L
75.00 kg	Hopshiner (4.5 EBC)	Grain	5	64.1 %	48.90 L
25.00 kg	Wheat, Torrified (3.3 EBC)	Grain	6	21.4 %	16.30 L
10.00 kg	CHÂTEAU CARA BLOND® (20.0 EBC)	Grain	7	8.5 %	6.52 L
2.00 kg	Acid Malt (5.9 EBC)	Grain	8	1.7 %	1.30 L
200.00 g	Hallertau Magnum [14.00 %] - Boil 60....	Hop	9	12.9 IBUs	-
400.00 g	Celeia [4.50 %] - Boil 10.0 min	Hop	10	3.0 IBUs	-
5.00 g	Yeast Nutrient (Boil 10.0 mins)	Other	11	-	-
1.0 pkg	SafBrew Ale (DCL/Fermentis #S-33) [...	Yeast	12	-	-
50.00 Items	Chilis (Secondary 7.0 days)	Spice	13	-	-

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1.047 SG  
**Est Final Gravity:** 1.012 SG  
**Estimated Alcohol by Vol:** 4.6 %  
**Bitterness:** 15.9 IBUs  
**Est Color:** 8.5 EBC

**Measured Original Gravity:**  
1.045 SG  
**Measured Final Gravity:** 1.007 SG  
**Actual Alcohol by Vol:** 5.0 %  
**Calories:** 413.6 kcal/l

## Mash Profile

**Mash Name:** Single Infusion,  
Medium Body, No Mash Out  
**Sparge Water:** 354.50 L  
**Sparge Temperature:** 75.6 C  
**Adjust Temp for Equipment:**  
FALSE  
**Est Mash PH:** 5.63  
**Measured Mash PH:** 5.45

**Total Grain Weight:** 117.00 kg  
**Grain Temperature:** 22.2 C  
**Tun Temperature:** 22.2 C  
**Target Mash PH:** 5.20  
**Mash Acid Addition:** None  
**Sparge Acid Addition:** None

## Mash Steps

Name	Description	Step Temperature	Step Time

Mash In	Add 396.63 L of water at 72.0 C	67.0 C	60 min
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**Sparge:** Fly sparge with 354.50 L water at 75.6 C

**Mash Notes:** Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

### Carbonation and Storage

**Carbonation Type:** Bottle

**Pressure/Weight:** 2646.91 g

**Keg/Bottling Temperature:** 21.1 C

**Fermentation:** Ale, Two Stage

**Fermenter:**

**Storage Temperature:** 4.0 C

**Volumes of CO2:** 2.3

**Carbonation Est:** Bottle with  
2646.91 g Corn Sugar

**Carbonation (from Meas Vol):**  
Bottle with 111.33 g Corn Sugar

**Age for:** 10.00 days

### Notes

mesket inn ca:  
konverteringstemp:  
ph:  
ph etter justering: ingen justering nødvendig.  
jodtest:  
post mash gravity:  
start vørtersamling:  
første runnings:  
siste vørt:  
ferdig å samle vørter ca:  
preboil:  
ant liter:  
ny preboil:  
start kok ca:  
start overføring:  
ferdig overføring ca:  
OG:  
K.O/pitch temp:

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