

xBmt-20200518 Boil pH Blonde Ale - 4.7%

01 Brouwpunt 5L (60min) (rev 4) Blonde Ale Author: Andy Carter Batch Size : 5.6 L Boil Size : 7.76 L Post-Boil Vol : 5.96 L Type: All Grain IBU : 17 (Tinseth) Mash Water : 3.64 L BU/GU : 0.35 Sparge Water : 5.4 L 8 EBC Colour : 8 EBC Boil Time : 60 min Carbonation : 2.3 CO2-vol Total Water : 9.04 L Pre-Boil Gravity : 1.036 Brewhouse Efficiency: 71.8% : 1.047 Mash Efficiency: 73.3% Original Gravity : 1.011 Final Gravity Mash Profile Fermentables (1.21 kg) Single Infusion BrewZilla 1.02 kg - Pale Malt (2 Row) US 3.9 EBC (84.2%) 68.5 °C - Strike Temp 96 g - White Wheat Malt 4.7 EBC (7.9%) 62.8 °C - 60 min - Mash In 64 g - Caramel/Crystal Malt - 10L 19.7 EBC (5... 32 g - Cara-Pils/Dextrine 3.9 EBC (2.6%) Fermentation Profile Imported Hops (11.7 g) 16.7 °C - 4 days - Primary 60 min - 4.1 g - Centennial - 4.5% (9 IBU) 19.4 °C - 10 days - Secondary 30 min - 1.9 g - Centennial - 4.5% (3 IBU) 21.1 °C - 10 days - Conditioning 10 min - 3.8 g - Centennial - 4.5% (3 IBU) 5 min - 1.9 g - Centennial - 4.5% (1 IBU) Water Profile 02 NL Spa Reine Flat Mineral Water (www.ah.nl... Ca 55 Mg 15 Na 45 Cl 75 SO 150 Miscellaneous Mash - 0.29 g - Baking Soda (NaHCO3) ^ Lot # 41190621/3 SO/Cl ratio: 2 ^ Brouwstore (NL) 003.106.2 Mash pH: 5.39 Mash - 0.79 g - Calcium Chloride (CaCl2) 33 %... Sparge pH: 6 ^ Lot # 115038 ^ Brouwstore (NL) 055.035.0 Measurements Mash - 0.77 g - Canning Salt (NaCl) ^ Albert Heijn (NL) Mash pH: Mash - 1.19 g - Epsom Salt (MgSO4) ^ Lot # /2119000091 Boil Volume: ^ Brouwstore (NL) 055.027.7 Pre-Boil Gravity: Mash - 1.54 g - Gypsum (CaSO4) ^ The Malt Miller (UK) CHE-03-004 Mash - 0.7 ml - Lactic Acid 80% 80% Post-Boil Kettle Volume: ^ Lot # 20200213 Original Gravity: ^ Brouwstore (NL) 003.002.3 Yeast Fermenter Top-Up: 0.5 pkg - Imperial Yeast Flagship A07 Fermenter Volume: Final Gravity:

Recipe Notes

Water Profile: Ca 51 | Mg 8 | Na 8 | SO4 75 | Cl 60 http://brulosophy.com/2020/05/18/water-chemistry-impact-boil-ph-has-on-blonde-ale-exbeeriment-results/

Bottling Volume: