

Clib Belgian Blonde - 5.8%

Belgian Blond Ale

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Type: All Grain

IBU : 22 (Tinseth)
 BU/GU : 0.42
 Colour : 10 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.039
 Original Gravity : 1.051
 Final Gravity : 1.007

Fermentables (1.26 kg)

706 g - Europils Malt 3.4 EBC (56%)
 252 g - Vienna Malt 7.8 EBC (20%)
 126 g - Pale Wheat Malt 3 EBC (10%)
 ^ The Malt Miller (UK) MAL-00-047
 126 g - Rye Malt 24 EBC (10%)
 51 g - Flaked Barley 3 EBC (4%)
 ^ The Malt Miller (UK) MAL-03-005

Hops (19.3 g)

60 min - 3 g - Sorachi Ace - 13% (19 IBU)

Hop Stand

10 min hopstand @ 75 °C
 10 min 75 °C - 7 g - Sorachi Ace - 13% (3 IBU)

Dry Hops

2 days - 9.3 g - Sorachi Ace - 13%

Miscellaneous

5 min - Boil - 5 g - Orange Peel, Sweet

Yeast

0.5 pkg - Fermentis Safbrew Wheat WB-06
 ^ The Malt Miller (UK) YEA-02-030

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

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

Mash Water : 3.63 L
 Sparge Water : 5.41 L
 Boil Time : 60 min
 Total Water : 9.04 L



10 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

Ale
 20 °C - 30 days - Primary

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: ABV = 5.75 %, IBU = 32, EBC = 7, OG = 1.051, FG = 1.007.
 Tweaked the hop bill for style conformance.