

xBmt-20220530 Impact Yeast Starter Temperature Has On A Blonde Ale

Blonde Ale

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Type: All Grain

IBU : 24 (Tinseth)
 BU/GU : 0.41
 Colour : 8 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.046
 Original Gravity : 1.060
 Final Gravity : 1.010

Fermentables (1.57 kg)

1.346 kg - Pale Ale Malt 3.9 EBC (85.7%)
 224 g - Munich 3.9 EBC (14.3%)

Hops (11.9 g)

60 min - 1.3 g - Centennial - 10% (6 IBU)
 30 min - 1.1 g - Sabro - 14% (5 IBU)
 10 min - 1.9 g - Amarillo - 9.2% (3 IBU)
 10 min - 1.9 g - Mosaic - 12.25% (4 IBU)
 5 min - 1.9 g - Amarillo - 9.2% (2 IBU)
 5 min - 1.9 g - Mosaic - 12.25% (2 IBU)
 5 min - 1.9 g - Sabro - 14% (2 IBU)

Miscellaneous

Mash - 0.3 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.82 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.8 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.24 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 1.59 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

0.3 pkg - Imperial Yeast Independence A15

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

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

Mash Water : 4.71 L
 Sparge Water : 4.68 L
 Boil Time : 60 min
 Total Water : 9.39 L



8 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

04 - Moderate Fermentability
 73.5 °C - Strike Temp
 67.2 °C - 60 min - Temperature

Fermentation Profile

Ale
 20 °C - 14 days - Primary

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...)
 Ca 55 Mg 15 Na 45 Cl 75 SO 150

SO/Cl ratio: 2
 Mash pH: 5.39
 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

Water Profile: Ca 36 | Mg 12 | Na 9 | SO4 27 | Cl 17