

xBmt-20200706 Straight vs. Adjusted RO Water - 4.6%**Blonde Ale**

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Type: All Grain

IBU : 43 (Tinseth)
 BU/GU : 0.95
 Colour : 7 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.035
 Original Gravity : 1.046
 Final Gravity : 1.011

Fermentables (1.15 kg)

899 g - Pilsner (2 Row) Ger 3.9 EBC (78%)
 223 g - Pale Malt (2 Row) US 3.9 EBC (19.4%)
 30 g - Wheat, Flaked 3.2 EBC (2.6%)

Hops (16.3 g)

60 min - 1.4 g - Cashmere - 7.9% (6 IBU)
 30 min - 3.8 g - Cashmere - 7.9% (12 IBU)
 10 min - 7.3 g - El Dorado - 15.3% (21 IBU)
 10 min - 3.8 g - Cashmere - 7.9% (6 IBU)

Miscellaneous

Mash - 0.29 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.77 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.77 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.19 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 1.52 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.7 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

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

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

Mash Water : 3.46 L
 Sparge Water : 5.53 L
 Boil Time : 60 min
 Total Water : 8.99 L

**7 EBC**

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 Light Body Profile (148F)
 70.4 °C - Strike Temp
 64.4 °C - 75 min - Mash In

Fermentation Profile

Imported
 16.7 °C - 4 days - Primary
 19.4 °C - 10 days - Secondary
 21.1 °C - 10 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...)
 Ca 55 Mg 15 Na 46 Cl 75 SO 150

SO/Cl ratio: 2
 Mash pH: 5.37
 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 (adjust batch): Ca 55 | Mg 5 | Na 0 | SO4 72 | Cl 59

<http://brulosophy.com/2020/07/06/water-chemistry-straight-vs-adjusted-ro-water-in-a-blonde-ale-exbeeriment-results/>