

xBmt-20191111 Natural Carbonation: Sucrose vs. Honey - 3.8%**Blonde Ale**

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Type: All Grain

IBU : 23 (Tinseth)
 BU/GU : 0.57
 Colour : 6 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.030
 Original Gravity : 1.040
 Final Gravity : 1.011

Fermentables (981 g)

981 g - Pale Malt, 2 row (Gambrinus) 3.9 EBC...

Hops (7.6 g)

45 min - 3.4 g - Centennial - 10% (17 IBU)
 15 min - 4.2 g - Cascade - 5.5% (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 - 0.75 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.16 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 1.5 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.5 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

0.5 pkg - Imperial Yeast Tartan A31

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

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

Mash Water : 2.94 L
 Sparge Water : 5.88 L
 Boil Time : 60 min
 Total Water : 8.82 L

**6 EBC**

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

eBIAB Single Infusion
 71.6 °C - Strike Temp
 65.6 °C - 50 min - Step One

Fermentation Profile

Imported
 19.4 °C - 4 days - Primary
 19.4 °C - 10 days - Secondary
 18.3 °C - 30 days - Conditioning

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: 5.38
 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 68 | Mg 0 | Na 10 | SO4 70 | Cl 65
<http://brulosophy.com/2019/11/11/natural-carbonation-sucrose-vs-honey-exbeeriment-results/>