

Basic Brewing - No Chill Belgian Golden Ale - 6.8%

Belgian Blond Ale

Author: basicbrewing.com

Type: All Grain

IBU : 28 (Tinseth)
 Colour : 8 EBC
 Carbonation : 2.6 CO2-vol

Pre-Boil Gravity : 1.041
 Original Gravity : 1.059
 Total Gravity : 1.062
 Final Gravity : 1.010

Fermentables (1.43 kg)

1.19 kg - Pilsner 3.5 EBC (83.3%)
 ^ The Malt Miller (UK) MAL-00-074
 119 g - 15 min - Boil - Candi Syrup, Golden 9...
 119 g - Wheat White Malt 4.5 EBC (8.3%)
 30 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (17 g)

60 min - 5 g - Perle - 8.7% (21 IBU)

Hop Stand

10 min hopstand @ 80 °C
 10 min - 4 g - Denali - 14% (2 IBU)
 10 min - 4 g - El Dorado (T90) - 14% (2 IBU)
 10 min - 4 g - Galena - 14.2% (2 IBU)

Miscellaneous

Mash - 0.17 ml - Calcium Chloride (CaCl2) 33...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.56 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 1.7 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

0.5 pkg - Imperial Yeast Gnome B45

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

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

Mash Water : 3.93 L
 Sparge Water : 5.21 L
 Boil Time : 60 min
 Total Water : 9.14 L



8 EBC

Brewhouse Efficiency: 71.8%

Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 71 °C - Strike Temp
 65 °C - 60 min - Temperature

Fermentation Profile

01 Ale + DR + Conditioning
 18 °C - 10 days - Primary
 21 °C - 4 days - Diacetyl rest
 18 °C - 45 days - Conditioning

Water Profile

NL Hoofddorp Rein Tap Water (2020-Q1 WQR) (St...
 Ca 43 Mg 15 Na 67 Cl 75 SO 68

SO/Cl ratio: 0.9

Mash pH: 5.42

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 = 6.6 %, OG = 1.059, FG = 1.009