

## De Koninck - Blonde (clone) - 6.4%

### Belgian Blond Ale

Author: Pig Den Brewing

Type: All Grain

IBU : 33 (Tinseth)  
 BU/GU : 0.6  
 Colour : 10 EBC  
 Carbonation : 2.3 CO2-vol

Pre-Boil Gravity : 1.035  
 Original Gravity : 1.056  
 Final Gravity : 1.007

### Fermentables (1.32 kg)

1.123 kg - Pale Malt (Weyermann) 6.5 EBC (85%)  
 198 g - Candi Sugar, Clear 1 EBC (15%)

### Hops (18.8 g)

60 min - 8.6 g - Saaz - 4.4% (19 IBU)  
 30 min - 5.1 g - Saaz - 4.4% (9 IBU)  
 15 min - 5.1 g - Saaz - 4.4% (6 IBU)

### Miscellaneous

Mash - 0.053 g - Calcium Chloride  
 Mash - 0.469 g - Chalk  
 Mash - 0.091 g - Epsom Salt (MgSO4)  
 Mash - 0.472 g - Gypsum (Calcium Sulfate)  
 Mash - 0.312 g - Salt  
 15 min - Boil - 0.267 tsp - Polyclar Brewbrite  
 10 min - Boil - 0.133 tsp - Yeast Nutrients  
 - 0.048 g - Calcium Chloride  
 - 0.421 g - Chalk  
 - 0.08 g - Epsom Salt (MgSO4)  
 - 0.421 g - Gypsum (Calcium Sulfate)  
 - 0.28 g - Salt

### Yeast

0 ml - Wyeast Belgian Shelde Ale (Wyeast 3655...)

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

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

Mash Water : 3.37 L  
 Sparge Water : 5.59 L  
 Boil Time : 60 min  
 Total Water : 8.96 L



10 EBC

Brewhouse Efficiency: 71.8%

Mash Efficiency: 73.3%

### Mash Profile

Temperature Mash, 1 Step, Medium Body  
 72.1 °C - Strike Temp  
 66 °C - 60 min - Saccharification  
 78 °C - 15 min - Mash Out

### Fermentation Profile

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

### 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

Dingeman's Pale Ale preferred  
 Recipe from <http://www.candisyrup.com/>