

## Brouwpunt - Blond Bier - 6.7%

### Belgian Blond Ale

Author: Brouwpunt

Type: All Grain

IBU : 23 (Tinseth)  
 BU/GU : 0.4  
 Colour : 12 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.032  
 Original Gravity : 1.055  
 Total Gravity : 1.058  
 Final Gravity : 1.007

### Fermentables (1.25 kg)

500 g - Pale Ale Malt 6.5 EBC (40%)  
 500 g - Pilsen Malt 2.7 EBC (40%)  
 200 g - 10 min - Boil - Sugar, Table (Sucrose...  
 ^ Albert Heijn (NL)  
 50 g - Cara 120 120 EBC (4%)  
 39 g - Bottling - Sugar, Table (Sucrose) 2 EBC  
 ^ Albert Heijn (NL)

### Hops (10 g)

60 min - 5 g - Perle - 5.9% (15 IBU)  
 15 min - 5 g - Perle - 5.9% (8 IBU)

### Miscellaneous

Mash - 0.29 g - Baking Soda (NaHCO3)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Mash - 0.49 g - Calcium Chloride (CaCl2) 33 %...  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.49 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 0.19 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 0.2 g - Gypsum (CaSO4)  
 ^ The Malt Miller (UK) CHE-03-004  
 Mash - 0.9 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3  
 5 min - Boil - 5 g - Orange Peel, Bitter  
 ^ Brouwpunt (NL)

### Yeast

5 g - Fermentis SafAle English Ale S-04  
 ^ Lot # 20201116  
 ^ Brouwpunt (NL)

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

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

Mash Water : 3.15 L  
 Sparge Water : 5.74 L  
 Boil Time : 60 min  
 Total Water : 8.89 L



12 EBC

Brewhouse Efficiency: 71.8%

Mash Efficiency: 73.3%

### Mash Profile

12 Two step (150 min)  
 67.6 °C - Strike Temp  
 62 °C - 35 min - Beta-amylase rest  
 72 °C - 25 min - Alpha-amylase rest  
 78 °C - 10 min - Mash Out

### Fermentation Profile

01 Ale + DR + Conditioning  
 18 °C - 10 days - Primary  
 21 °C - 4 days - Diacetyl rest  
 18 °C - 14 days - Carbonation  
 18 °C - 28 days - Conditioning

### Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...  
 Ca 17 Mg 4 Na 34 Cl 50 SO 25

SO/Cl ratio: 0.5

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

Target: ABV = ?, IBU = 22, EBC = 15, OG = 1.059, FG = ?  
<https://brouwpunt.nl/blog/recepten/brouwpunt-blond-recept/>