

10 EBC

## xBmt-20200210 Impact Of Fermenting With Previously Frozen Yeast

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

Author: Phil Rusher Batch Size : 5.6 L Boil Size

Type: All Grain

IBU : 33 (Tinseth) BU/GU : 0.66 Sparge Water Colour : 10 EBC Boil Time Carbonation : 2.5 CO2-vol

Pre-Boil Gravity : 1.039 : 1.050 Mash Efficiency: 73.3% Original Gravity Final Gravity : 1.013

Fermentables (1.29 kg)

1.29 kg - Mecca Grade Lamonta: Pale American...

Hops (7.3 g)

60 min - 3.5 g - Jarrylo - 12.6% (22 IBU) 15 min - 3.8 g - Jarrylo - 12.6% (12 IBU)

Miscellaneous

Mash - 0.3 g - Baking Soda (NaHCO3)

^ Lot # 41190621/3

^ Brouwstore (NL) 003.106.2

Mash - 0.78 g - Calcium Chloride (CaCl2) 33 %...

^ Lot # 115038

^ Brouwstore (NL) 055.035.0

Mash - 0.78 g - Canning Salt (NaCl)

^ Albert Heijn (NL)

Mash - 1.2 g - Epsom Salt (MgSO4)

^ Lot # /2119000091

^ Brouwstore (NL) 055.027.7 Mash - 1.55 g - Gypsum (CaSO4) ^ The Malt Miller (UK) CHE-03-004

Mash - 0.6 ml - Lactic Acid 80% 80%

^ Lot # 20200213

^ Brouwstore (NL) 003.002.3

Yeast

0.5 pkg - Imperial Yeast House A01

: 7.76 L Post-Boil Vol : 5.96 L

: 3.87 L Mash Water : 5.25 L : 60 min Total Water : 9.12 L

Brewhouse Efficiency: 71.8%

Mash Profile

02 Light/Medium Body Profile (150F)

72.3 °C - Strike Temp 66.1 °C - 60 min - Mash In

Fermentation Profile

Imported

19.4 °C - 10 days - Primary 18.3 °C - 10 days - Secondary 18.3 °C - 7 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: 5.4 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 50 | Mg 7 | Na 5 | SO4 75 | Cl 60 http://brulosophy.com/2020/02/10/impact-of-fermenting-with-previously-frozen-liquid-yeast-exbeerimentresults/