

Belgian Blonde

Belgian Blond Ale

Type: All Grain
Batch Size: 5.00 gal
Boil Size: 6.41 gal
Boil Time: 60 min
Taste Rating(out of 50): 35.0
Taste Notes:

Date: 5/15/2009
Brewer: Matt Berthiaume
Asst Brewer:
Equipment: Brew Pot (7.5 gal) and Cooler (48 qt)
Brewhouse Efficiency: 75.00

Ingredients

Amount	Item	Type	% or IBU
13.00 lb	Pale Malt (2 Row) Bel (3.0 SRM)	Grain	91.23 %
0.25 lb	Aromatic Malt (26.0 SRM)	Grain	1.75 %
0.25 lb	Biscuit Malt (23.0 SRM)	Grain	1.75 %
0.25 lb	Vienna Malt (3.5 SRM)	Grain	1.75 %
2.00 oz	Styrian Goldings [5.40 %] (60 min)	Hops	31.6 IBU
0.50 oz	Styrian Goldings [5.40 %] (15 min)	Hops	3.9 IBU
1.00 tsp	Irish Moss (Boil 10.0 min)	Misc	
0.50 lb	Candi Sugar, Clear (0.5 SRM)	Sugar	3.51 %
1 Pkgs	SafBrew Ale (DCL Yeast #S-33)	Yeast-Ale	

Beer Profile

Est Original Gravity: 1.079 SG
Est Final Gravity: 1.020 SG
Estimated Alcohol by Vol: 7.74 %
Bitterness: 35.5 IBU
Est Color: 7.5 SRM

Measured Original Gravity: 1.010 SG
Measured Final Gravity: 1.005 SG
Actual Alcohol by Vol: 0.65 %
Calories: 43 cal/pint
Color:

Mash Profile

Mash Name: Single Infusion, Medium Body
Sparge Water: 1.61 gal
Sparge Temperature: 168.0 F
Adjust Temp for Equipment: FALSE

Total Grain Weight: 13.75 lb
Grain Temperature: 72.0 F
TunTemperature: 72.0 F
Mash PH: 5.4 PH

Single Infusion, Medium Body

Step Time	Name	Description	Step Temp
60 min	Mash In	Add 17.19 qt of water at 165.9 F	154.0 F
10 min	Mash Out	Add 9.63 qt of water at 196.6 F	168.0 F

Mash Notes: Simple single infusion mash for use with most modern well

modified grains (about 95% of the time).

Carbonation and Storage

Carbonation Type: Corn Sugar **Volumes of CO2:** 2.4

Pressure/Weight: 3.8 oz **Carbonation Used:** -

Keg/Bottling Temperature: 60.0 F **Age for:** 28.0 days

Storage Temperature: 52.0 F

Notes

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