

# SMASH Belgian Blond

Belgian Pale Ale

**Date:** 6/1/2014

**Brewer:** Everking

**Asst Brewer:**

**Equipment:** Everking 10G 1.0

**Brewhouse Efficiency:** 77.00

## Ingredients

	Type
1 Row) US (2.0 SRM)	Grain
[4.80 %] (60 min)	Hops
[4.80 %] (20 min)	Hops
Boil 10.0 min)	Misc
[4.80 %] (2 min)	Hops
lennes (Wyeast Labs #3522)	Yeast-Wheat
[4.80 %] (Dry Hop 13 days)	Hops

## Beer Profile

**Measured Original Gravity:** 1.052 SG

**Measured Final Gravity:** 1.008 SG

**Actual Alcohol by Vol:** 5.73 %

**Calories:** 228 cal/pint

**Color:**



## Mash Profile

arge **Total Grain Weight:** 20.00 lb

**Grain Temperature:** 67.0 F

***TunTemperature:*** 77.0 F

***Mash PH:*** 5.4 PH

**Single Infusion, Light Body, Batch Sparge**

**Description**

Add 28.00 qt of water at 160.6 F

h most modern well modified grains (about 95% of the time).

**Carbonation and Storage**

***Volumes of CO2:*** 3.0

***Carbonation Used:*** Keg

***Age for:*** 30.0 days

**Notes**

ir quarts to mash tun volume.

lded heat to get to 149-150. Reheated with 30 min remaining.

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