Belgian Blonde

Vitals

- **Batch Size** 20.0 l
- **OG** 15.9 °P (SG 1.065)
- **Bitterness** 26.0 IBU
- **BU/GU Ratio** 0.40 (Balanced)
- **Color** Gold/Orange, 11 EBC (5.6 SRM)



Water

Source Profile — Kirkel (Saskia Quelle)

Ca	Mg	Na	Cl	SO_4	HCO_3
3 ppm	0 ppm	1 ppm	1 ppm	1 ppm	19 ppm

- **Ion Balance** 0.1 (Good)

Target Profile — Belgian Blonde

Ca	Mg	Na	Cl	SO_4	HCO_3
59 ppm	7 ppm	13 ppm	84 ppm	81 ppm	0 ppm

- **Ion Balance** 0.0 (Very Good)
- **Sulphate/Chloride Ratio** 1.0 (Balanced)

Grain Bill

Malt	Type	Color	Percentage	Amount	Quantity
Pale Ale (Belgomalt)	B	6 EBC	79.8 %	—	5001 g
Pilsener (Weyermann)	B	4 EBC	7.4 %	—	461 g
Wheat Malt	B	4 EBC	4 %	—	253 g
Abbey Malt (Weyermann)	C	45 EBC	1.5 %	—	95 g

Malt	Type	Color	Percentage	Amount	Quantity
Table Sugar	—	1 EBC	7.3 %	21.4 g/l	455 g

- **Total Grist Weight** 5809 g (6264 g including sugars)

Mash

Rest	Temperature	Duration
1. Rast	66 °C	60 min
2. Rast	77 °C	10 min

- **Predicted Mash pH** 5.40 (Bru'n Water), 5.60 (MMuM)

Hop Schedule

Hop	Alpha	Amount	Quantity	Boil Time / Addition	Bitterness
Saazer	3.3 %	1.7 g/l	35.1 g	First Wort	12.5 IBU
Tettnanger	4 %	1.0 g/l	22.0 g	First Wort	9.5 IBU
Styrian Goldings	3.3 %	1.3 g/l	26.7 g	10 min	4.0 IBU

- **Boil Time** 60 min
- **Chill Time** 2 min (until Hop Stand)

Fermentation

- **Yeast** Lallemand Abbaye
- **Fermentation Temperature** 20 °C
- **Carbonation** 6.0 g/l, 3.1 vol (2.7 bar @ 20 °C, 1.3 bar @ 5 °C)

Additional Notes

- Add table sugar in late boil
- Pitch 1.5 packs (16.0 g) of Yeast at 20 °C, let fermentation free raise to at most 22 °C