

ØLB Nr. 64 Løjm Sand

Blonde Ale (6 B)

Type: All Grain
Batch Size: 220,00 l
Boil Size: 243,83 l
Boil Time: 90 min
End of Boil Vol: 233,33 l
Final Bottling Vol: 200,00 l
Fermentation: Ale, Two Stage

Date: 07 Mar 2015
Brewer: Per, Mogens, Leif, Steen og Nis
Asst Brewer: Nicolai
Equipment: 1a Blichmann BoilerMaker 55 Gallon (230 l) 100%
Efficiency: 72,00 %
Est Mash Efficiency: 73,3 %
Taste Rating: 0,0



Taste Notes:

Prepare for Brewing

- Clean and Prepare Brewing Equipment
- Total Water Needed: 301,91 l
- Mash Water Acid:
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Water Prep

Amt	Name	Type	#	%/IBU
140,00 l	Øster Løgum Vand	Water	1	-
135,00 l	Øster Løgum Vand	Water	2	-
40,00 g	Gypsum (Calcium Sulfate) (Mash 60,0 mins)	Water Agent	3	-
40,00 ml	Lactic Acid (Mash 60,0 mins)	Water Agent	4	-
25,00 g	Epsom Salt (MgSO4) (Mash 60,0 mins)	Water Agent	5	-
15,00 g	Salt (Mash 60,0 mins)	Water Agent	6	-

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU
30,00 kg	Fuglsang Pilsner (2 Row) DK (3,0 EBC)	Grain	7	54,5 %
10,00 kg	Fuglsang Pale Malt (7,0 EBC)	Grain	8	18,2 %
8,00 kg	Fuglsang Munich Malt (14,0 EBC)	Grain	9	14,5 %
7,00 kg	Wheat Malt, Ger (3,9 EBC)	Grain	10	12,7 %

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 146,44 l of water at 73,0 C	66,7 C	60 min

- Sparge Water Acid:
- Batch sparge with 3 steps (Drain mash tun , 77,74l, 77,74l) of 75,6 C water
- Add water to achieve boil volume of 243,83 l
- Estimated pre-boil gravity is 1,052 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU
400,00 g	Saaz [3,10 %] - Boil 90,0 min	Hop	11	12,5 IBUs
100,00 g	Amarillo Gold [8,50 %] - Boil 60,0 min	Hop	12	8,0 IBUs

- Estimated Post Boil Vol: 233,33 l and Est Post Boil Gravity: 1,056 SG

Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 220,00 l

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU
10,0 pkg	SafAle English Ale (DCL/Fermentis #S-04) [23,66 ml]	Yeast	13	-

- Measure Actual Original Gravity _____ (Target: 1,056 SG)
- Measure Actual Batch Volume _____ (Target: 220,00 l)
- Add water if needed to achieve final volume of 220,00 l

Fermentation

- 07 Mar 2015 - Primary Fermentation (4,00 days at 19,4 C ending at 19,4 C)
- 11 Mar 2015 - Secondary Fermentation (10,00 days at 19,4 C ending at 19,4 C)

Dry Hop and Bottle/Keg

Dry Hop/Bottling Ingredients

Amt	Name	Type	#	%/IBU
200,00 g	Citra [12,00 %] - Dry Hop 5,0 Days	Hop	14	0,0 IBUs

- Measure Final Gravity: _____ (Estimate: 1,014 SG)
- Date Bottled/Kegged: 21 Mar 2015 - Carbonation: Bottle with 1143,48 g Table Sugar
- Age beer for 30,00 days at 18,3 C
- 20 Apr 2015 - Drink and enjoy!

Notes