

Belgian Blonde Ale

A ProMash Brewing Session - Recipe Details Report

Recipe Specifics

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Batch Size (Gal): 5.50 Wort Size (Gal): 5.50  
Total Grain (Lbs): 13.50  
Anticipated OG: 1.073 Plato: 17.77  
Anticipated SRM: 5.1  
Anticipated IBU: 24.5  
Brewhouse Efficiency: 75 %  
Wort Boil Time: 60 Minutes

Grain/Extract/Sugar

%	Amount	Name	Origin	Potential	SRM
81.5	11.00 lbs.	Pilsener	Belgium	1.037	2
3.7	0.50 lbs.	Aromatic Malt	Belgium	1.036	25
3.7	0.50 lbs.	Wheat Malt	Belgium	1.038	2
11.1	1.50 lbs.	Cane Sugar	Generic	1.046	0

Potential represented as SG per pound per gallon.

Hops

Amount	Name	Form	Alpha	IBU	Boil Time
85 oz.	Hallertauer	Pellet	3.30	24.5	60 min.

Yeast

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WYeast 1214 Belgian Ale

Mash Schedule

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Mash Type: Single Step

Grain Lbs: 12.00  
Water Qts: 11.75 - Before Additional Infusions  
Water Gal: 2.94 - Before Additional Infusions

Qts Water Per Lbs Grain: 0.98 - Before Additional Infusions

Saccharification Rest Temp : 150 Time: 60  
Mash-out Rest Temp : 168 Time: 15  
Sparge Temp : 170 Time: 60

Total Mash Volume Gal: 3.90 - Dough-In Infusion Only

All temperature measurements are degrees Fahrenheit.