

Hierdens Blondje 2023 - 6.4%

Belgian Blond Ale

Author: Hierdens Biertje

Type: All Grain

IBU : 15 (Tinseth)
BU/GU : 0.25
Color : 9 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.053
Original Gravity : 1.060
Final Gravity : 1.011

Fermentables (6.2 kg)

5 kg - GreenSwaen Pilsner 3.7 EBC (80.7%)
1 kg - GreenSwaen Vienna 10 EBC (16.1%)
200 g - Wheat Malt 3.9 EBC (3.2%)

Hops (60 g)

60 min - 10 g - Centennial - 10% (10 IBU)

Hop Stand

15 min hopstand @ 80 °C
15 min - 25 g - Cascade - 5.5% (2 IBU)
15 min - 25 g - Centennial - 10% (3 IBU)

Yeast

1 pkg - Fermentis Safale American US-05

Default

Batch Size : 23 L
Boil Size : 28 L
Post-Boil Vol : 25 L

Mash Water : 22.1 L
Sparge Water : 10.73 L
Boil Time : 60 min
Total Water : 32.83 L

Brewhouse Efficiency: 72%
Mash Efficiency: 75.1%

Mash Profile

High fermentability
65 °C - 60 min - Temperature

Fermentation Profile

Ale
20 °C - 14 days - Primary

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:



9 EBC