# Brew day sheet- Extract Belgian Blonde Ale 11 Litre

This brew day sheet provides instructions which are specific to your recipe pack. Points in this Brew day sheet which are numbered and marked in **bold** are further explained in the brewing guide.

## Steeping

Prepare some heated water to steep the grains for 20 minutes hour. It helps to have the grains in muslin cloth so they can be easily removed after this stage.

| | Recommended | Actual | Record steeping Time |
|---|---|---|---|
| **1. Steeping Water volume**: The starting amount of heated water. | **A**: 6 Litres | | Started: |
| **2. Steeping water temperature**: The Ideal temperature of the heated water prior to mixing in the steeping grains. | 66˚C | | Finished: |

Maintain the mash temperature for 20 minutes. Remove the grains when this time is complete

Meanwhile boil and cool 7 litres of tap water which you will need to top up your fermenter. If you have used a smaller pot and a smaller quantity of water to boil and steep, you'll need more boiled cooled water to make 11 litres for the fermenter.

## Boiling

Bring the heat back up to the boil and maintain a rolling boil.

| | Recommended | Actual |
|---|---|---|
| **3. Boil Length:** Length of time the wort is boiled for. | 60 minutes | |

## Hop Additions

Weigh out hops from your labelled hop packets according to the recommended weights. Add these hops to the boiling wort at the recommended time intervals from the start of the boil to provide bitterness, aroma, and flavour.

| **4. Hop Pack** | Weight | Recommended boil time | Time added |
|---|---|---|---|
| A | 23g | 60 minutes | |

## Cooling

Rapidly chill the wort by placing the pot in a sink of iced water, or use a 'wort chiller'. Cool the wort to 18-23˚C and transfer it to a **sanitised** fermentation vessel.

## Fermentation

Once wort is collected in a **sanitised** fermenter check the temperature is between (18-23 ˚C) and record a hydrometer reading. If your hydrometer reading is higher than the recommended original gravity, you can adjust this to match the recipe by adding water. Pitch the yeast, seal the fermenter and add an airlock or blow off tube. Allow it to ferment at 18-23˚C for 7 to 10 days or until fermentation looks complete and is confirmed with stable hydrometer readings over a 24 hour period (see below).

**Targets**

| | Desired | Actual |
|---|---|---|
| **5. Volume Collected** (Volume in the fermentation vessel) | 11 Litres | |
| **6. Original Gravity** (Hydrometer reading before adding yeast) | 1.064 | |
| **7. Finishing Gravity** (Hydrometer reading after fermentation) | 1.014 | |
| **8. Calculate the ABV** | 6.5% | |

**Bottling and Priming**

Use your hydrometer to check fermentation has finished. Two consecutive readings 24 hours apart with no movement in readings will confirm your beer has finished fermenting. Carefully siphon the beer off the sediment directly into bottles, keg, barrel or secondary bottling vessel.

| | Recommended | Amount used |
|---|---|---|
| **9. Bulk priming sugar** | 55g | |
| **10. OR sugar per 500 ml bottle** | 2g (<half teaspoon) | |

After bottling, kegging, or putting in a barrel, store at room temperature for 10 days to carbonate. Condition at room temperature or cooler (4-23 ˚C) for another 3 weeks before drinking.

**Customisation options**

Belgian blonde ales are a great base for flavour additions. Here are a few examples:

| Description | What to add (per gallon) | When to add |
|---|---|---|
| Belgian Golden Strong Ale – Get that classic Duvel flavour. | Add 250g sugar per gallon and substitute yeast with WLP570 Belgian Golden Ale. | Add sugar at 5 minutes to the end of the boil. |
| Hibiscus Belgian pink ale – Hibiscus will add deep pinkish tones, berry flavour and a subtle tartness to this already refreshing style. | Add 30g hibiscus per gallon. | Add at 5 minutes to the end of the boil. |
| Orval clone – This beer will gain additional complexity over time. | Add WLP650 Brett Bruxellensis or Orval bottle dregs (last inch of liquid from a settled bottle). | Add just at bottling time. You can even pipette single drop in each bottle before capping. Warning: This beer will slowly gain additional carbonation. |