

MONASTIC GLOW BELGIAN BLOND

STRONG BELGIAN ALE – BELGIAN BLOND ALE

OVERVIEW

Golden, smooth, and lightly spiced, this Belgian Blond is a bright, easy-drinking ale with subtle fruity notes and a soft, malty finish.

BATCH STATISTICS

MASH WATER:	20.6 LITRES
SPARGE WATER:	11.75 LITRES
PRE BOIL VOLUME:	28 LITRES
BOIL TIME:	60 MINUTES
FINAL VOLUME:	23 LITRES
ORIGINAL GRAVITY:	1.063
FINAL GRAVITY:	1.008
ASSUMED EFFICIENCY:	72%
ABV:	7.22%
BITTERNESS:	22.5 IBU
COLOUR:	4.6 EBC

FERMENTABLES

JOE WHITE MALTINGS – PILSNER, MALT CRAFT EXPORT – 4.71 KG
WEYERMANN – WHEAT MALT, PALE – 0.7 KG
BRIESS – DEXTROSE – 0.5 KG
DINGEMANS – AMBER – AROMATIC MD – 0.29 KG

MASH PROFILE

SACC REST	65°C FOR 60 MINUTES
MASHOUT	75°C FOR 15 MINUTES

HOPS

BOIL – SAAZ – 28g – 4.5% AA – 60 MINS – 13.4 IBU
BOIL – SAAZ – 40g – 4.5% AA – 15 MINS – 9.1 IBU
BOIL – SAAZ – 25g – 4.5% AA – 0 MINS – 0 IBU

YEAST

MANGROVE JACK’S M31 – BELGIAN TRIPEL (2 PKG)
ATTENUATION: 81.5%
FERMENTATION TEMP RANGE: 18°C – 28°C
*USE OUR SUBSTITUTE CHART FOR AN ALTERNATIVE

FERMENTATION PROFILE

21°C FOR 1 days
22°C FOR 2 days
25°C FOR 2 days
28°C FOR 2 days

WATER CHEMISTRY

MASH – CALCIUM CHLORIDE (CaCl2) – 2.4 G
MASH – CANNING SALT (NaCl) – 1.31 G
MASH – GYPSUM (CaSO4) – 3.1 G
MASH – PHOSPHORIC ACID – 3 ML
SPARGE – PHOSPHORIC ACID – 0.18 ML

*ONLY USE WATER CHEMISTRY ADDITIONS IF USING RO WATER

NOTES

THIS BEER REALLY COMES ALIVE WITH BOTTLE CONDITIONING, GIVING THE FLAVOURS TIME TO DEVELOP AND MELLOW. LET IT AGE FOR A FEW WEEKS AND YOU’LL NOTICE SUBTLE CHANGES IN AROMA, MOUTHFEEL, AND OVERALL COMPLEXITY. FOR SOMETHING A LITTLE DIFFERENT, SOME BATCHES ARE BOTTLE CONDITIONED WITH BRETTANOMYCES, WHICH ADDS A TOUCH OF FUNK, FRUITY NOTES, AND A DRY FINISH THAT WORKS BEAUTIFULLY WITH THE BASE BEER. WE BOTTLE CONDITION THESE BEERS WITH A HIGHER LEVEL OF CARBONATION, SO WE USE STRONG BOTTLES LIKE CHAMPAGNE BOTTLES TO HANDLE THE PRESSURE. THE EXTRA FIZZ GIVES A LIVELY, SPARKLING MOUTHFEEL AND A CRISP FINISH THAT MAKES EVERY SIP FEEL BRIGHT AND FRESH.