League Mannekin Pis (AG)

Belgian Blond Ale (25 A)

Type: All Grain
Batch Size: 23.00 L
Boil Size: 28.50 L
Boil Time: 60 min
Final Bottling Vol: 22.00 L
Fermentation: Ale with Diacetyl Rest

Date: 16 Apr 2023
Efficiency: 75.00 %
Est Mash Efficiency: 81.5 %



Brewing Notes:
This recipe includes the option of adding table sugar to add some dryness to the beer and increase the ABV. With no added sugar, the beer should finish at around 6.2% ABV and it will increase at a rate of ~0.25% ABV for each 100g of sugar added. The maximum suggested addition is 300g.

The suggested mineral additions assume an average NZ water profile and should be fine for most NZ water sources. The target water profile in ppm is Ca - 50, Mg - 7, Na - 5, SO4 - 75, Cl - 60.

1. If flavour minerals are available, add to boil only as mash pH is taken care of with acid malt. The target mash pH is 5.2 - 5.4.
2. If available, add sufficient lactic acid to the sparge water to lower the pH to 5.6 prior to heating (~ 0.5 - 1.5 ml depending on water source).
3. If available, add kettle finings and yeast nutrient 15 min before the end of boil.
4. Add the balance of the hops at flameout and start cooling the wort.
5. It is recommended that the yeast be rehydrated per the manufacturer's instructions. Pitch at 18C, maintain for 48 hours then allow to rise to 20C.
6. Once fermentation slows (~7 days), raise the temperature to 22C for a diacetyl rest and maintain until fermentation is complete.
7. If possible, cold crash to 2C and let settle for at least 48 hours before packaging.
8. Carbonate to 2.9 - 3.0 volumes of CO2.

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
2.400 kg	BEST Heidelberg (BESTMALZ) (2.9 EBC)	Grain	1	38.2 %	1.56 L
2.400 kg	BEST Pilsen Malt (BESTMALZ) (3.5 EBC)	Grain	2	38.2 %	1.56 L
0.600 kg	BEST Munich (BESTMALZ) (15.0 EBC)	Grain	3	9.6 %	0.39 L
0.275 kg	Sour Grapes Malt (4.0 EBC)	Grain	4	4.4 %	0.18 L
0.150 kg	Gladfield Aurora Malt (58.0 EBC)	Grain	5	2.4 %	0.10 L
0.150 kg	Gladfield Biscuit Malt (60.0 EBC)	Grain	6	2.4 %	0.10 L

Mash Steps

Name	Description	Step Temperature	Step Time
Saccharification	Add 19.63 L of water at 71.1 C	66.0 C	60 min
Mash Out	Heat to 76.0 C over 10 min	76.0 C	10 min

◯ Fly sparge with 14.85 L water at 76.0 C
◯ Add water to achieve boil volume of 28.50 L

◯ Estimated pre-boil gravity is 1.057 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
0.300 kg	Sugar, Table (Sucrose) [Boil] (2.0 EBC)	Sugar	7	4.8 %	0.19 L
30.00 g	Goldings [5.20 %] - Boil 60.0 min	Hop	8	15.1 IBUs	-
4.10 g	Gypsum (Calcium Sulfate) (Boil)	Water Agent	9	-	-
3.40 g	Calcium Chloride (CaCl2) (Boil)	Water Agent	10	-	-
30.00 g	Saaz [3.20 %] - Boil 20.0 min	Hop	11	6.5 IBUs	-
0.50 Items	Whirlfloc Tablet (Boil 15.0 mins)	Fining	12	-	-
1.50 g	Yeast Nutrient (Boil 15.0 mins)	Other	13	-	-
20.00 g	Goldings [5.20 %] - Boil 0.0 min	Hop	14	3.0 IBUs	-
20.00 g	Saaz [3.20 %] - Boil 0.0 min	Hop	15	1.9 IBUs	-

◯ Estimated Post Boil Vol: 26.00 L and Est Post Boil Gravity: 1.065 SG

Cool and Transfer Wort

◯ Cool wort to fermentation temperature
◯ Transfer wort to fermenter
◯ Add water if needed to achieve final volume of 23.00 L

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU	Volume
2.0 pkg	Belgian Abbey (Mangrove Jack's #M47)	Yeast	16	-	-

◯ Measure Actual Original Gravity _____ (Target: 1.065 SG)
◯ Measure Actual Batch Volume _____ (Target: 23.00 L)

Fermentation

◯ 16 Apr 2023 - Primary Fermentation (2.00 days at 18.0 C ending at 18.0 C)
◯ 18 Apr 2023 - Secondary Fermentation (6.00 days at 20.0 C ending at 20.0 C)
◯ 24 Apr 2023 - Tertiary Fermentation (3.00 days at 22.0 C ending at 22.0 C)

Dry Hop and Bottle/Keg

◯ Measure Final Gravity: _____ (Estimate: 1.012 SG)
◯ Date Bottled/Kegged: - Carbonation: Bottle with 182.39 g Corn Sugar