

Skilled Archer - 4.7%

Blonde Ale

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Type: All Grain

IBU	: 25 (Tinseth)
BU/GU	: 0.56
Colour	: 10 EBC
Carbonation	: 2.4 CO ₂ -vol

Pre-Boil Gravity	: 1.032
Original Gravity	: 1.042
Total Gravity	: 1.045
Final Gravity	: 1.009

Fermentables (1.1 kg)

1.03 kg - Pale Malt 2-Row	5.9 EBC (93.6%)
70 g - Amber Malt	41 EBC (6.4%)
^ Lot # 5425000394792	(25.01.2023)
^ Brouwmaatje (NL)	051.035.4
36 g - Bottling - Sugar, Table (Sucrose)	2 EBC
^ Albert Heijn (NL)	

Hops (31 g)

60 min - 7 g - Archer	- 3.4% (13 IBU)
5 min - 11 g - Archer	- 3.4% (7 IBU)

Hop Stand

10 min hopstand @ 95 °C	
10 min 95 °C - 13 g - Archer	- 3.4% (5 IBU)

Miscellaneous

Mash - 0.16 g - Baking Soda (NaHCO ₃)	
^ Lot # 41190621/3	
^ Brouwstore (NL) 003.106.2	
Mash - 1.45 g - Calcium Chloride (CaCl ₂)	33 %...
^ Lot # 115038	
^ Brouwstore (NL) 055.035.0	
Mash - 0.16 g - Canning Salt (NaCl)	
^ Albert Heijn (NL)	
Mash - 0.09 g - Epsom Salt (MgSO ₄)	
^ Lot # /2119000091	
^ Brouwstore (NL) 055.027.7	
Mash - 0.85 g - Gypsum (CaSO ₄)	
^ The Malt Miller (UK) CHE-03-004	
Mash - 0.5 ml - Lactic Acid 80% 80%	
^ Lot # 20200213	
^ Brouwstore (NL) 003.002.3	
15 min - Boil - 1 g - Irish Moss	
^ Lot # 4348	
^ Brouwstore (NL) 125.249.1	

Yeast

0.3 pkg - Lallemand (LalBrew) Voss Kveik

Recipe Notes

Target: ABV = 4.7%, IBU = 23, EBC = 9.9, OG = 1.042, FG = 1.006.

Yeast: Bootleg Biology Oslo, Omega OYL071 (Lutra), or LalBrew Voss Kveik yeast.

01 Brouwpunt 5L (60min) (rev 4)

Batch Size	: 5.6 L
Boil Size	: 7.76 L
Post-Boil Vol	: 5.96 L



Mash Water	: 3.3 L
Sparge Water	: 5.64 L
Boil Time	: 60 min
Total Water	: 8.94 L

Brewhouse Efficiency: 71.8%

Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)	
68.7 °C - Strike Temp	
63 °C - 60 min - Temperature	

Fermentation Profile

10 Kveik	
33 °C - 7 days - Primary	

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...)	
Ca 46 Mg 3 Na 15 Cl 50 SO 61 HCO 30	

SO/Cl ratio: 1.2

Mash pH: 5.39

Sparge pH: 6

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:

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Recipe Notes

Adapted the hop bill to match IBUs.