

## Wet Hops Blonde Ale (Chinook) - 4.3%

### Blonde Ale

Author: The Thirsty Otter

Type: All Grain

IBU : 21 (Tinseth)  
BU/GU : 0.5  
Colour : 7 EBC  
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.031  
Original Gravity : 1.040  
Total Gravity : 1.042  
Final Gravity : 1.009

### Fermentables (1 kg)

750 g - Pils 3.5 EBC (75%)  
^ Lot # 20210710  
^ Brouwmaatje (NL) 051.002.4  
200 g - Pale Ale Malt 8.5 EBC (20%)  
^ Lot # 20210909  
^ Brouwmaatje (NL)  
50 g - Wheat Malt 5.5 EBC (5%)  
^ Lot # 20210909  
^ Brouwmaatje (NL)  
32 g - Bottling - Sugar, Table (Sucrose) 2 EBC  
^ Albert Heijn (NL)

### Hops (57 g)

20 min - 19 g - Chinook (green) (Whole) - 2%...  
^ Lot # 20210911  
^ Brouwerij Stijl (NL)  
10 min - 19 g - Chinook (green) (Whole) - 2%...  
^ Lot # 20210911  
^ Brouwerij Stijl (NL)

### Hop Stand

15 min hopstand @ 80 °C  
15 min - 19 g - Chinook (green) (Whole) - 2%...  
^ Lot # 20210911  
^ Brouwerij Stijl (NL)

### Miscellaneous

Mash - 0.29 g - Baking Soda (NaHCO3)  
^ Lot # 41190621/3  
^ Brouwstore (NL) 003.106.2  
Mash - 0.76 g - Calcium Chloride (CaCl2) 33 %...  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 0.76 g - Canning Salt (NaCl)  
^ Albert Heijn (NL)  
Mash - 1.17 g - Epsom Salt (MgSO4)  
^ Lot # /2119000091  
^ Brouwstore (NL) 055.027.7  
Mash - 1.5 g - Gypsum (CaSO4)  
^ Brouwmaatje (NL)  
Mash - 0.6 ml - Lactic Acid 80% 80%  
^ Lot # 20200213  
^ Brouwstore (NL) 003.002.3  
Mash - 3 l - NL Spa Reine Flat Mineral Water  
^ Lot # 20210822  
^ AH (NL)  
Sparge - 5.84 l - NL Spa Reine Flat Mineral W...  
^ Lot # 20210822  
^ AH (NL)

### 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 L  
Sparge Water : 5.84 L  
Boil Time : 60 min  
Total Water : 8.84 L



7 EBC

Brewhouse Efficiency: 71.8%  
Mash Efficiency: 73.3%

### Mash Profile

01 One Step Mash (60 min)  
71 °C - Strike Temp  
65 °C - 60 min - Temperature

### Fermentation Profile

01 Ale + DR + Conditioning  
18 °C - 10 days - Primary  
21 °C - 4 days - Diacetyl rest  
18 °C - 14 days - Carbonation  
18 °C - 28 days - Conditioning

### Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...  
Ca 55 Mg 15 Na 46 Cl 75 SO 150 HCO 40

SO/Cl ratio: 2  
Mash pH: 5.36  
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

Pitch 4 grams yeast @ 18 C.