

Wet Hops Blonde Ale (Willamette) v2 - 4.3%

Blonde Ale

Author: The Thirsty Otter

Type: All Grain

IBU : 24 (Tinseth)  
BU/GU : 0.56  
Colour : 10 EBC  
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.035  
Original Gravity : 1.041  
Total Gravity : 1.043  
Final Gravity : 1.010

Fermentables (1 kg)

750 g - Pale Ale Malt 10 EBC (75%)  
^ Lot # 20220628  
^ Brouwmaatje (NL) BM-BL.051.613.25/1  
200 g - Pils 3.5 EBC (20%)  
^ Lot # 20210710  
^ Brouwmaatje (NL) 051.002.4  
50 g - Wheat Malt 5.5 EBC (5%)  
^ Lot # 20210909  
^ Brouwmaatje (NL)  
30 g - Bottling - Sugar, Table (Sucrose) 2 EBC  
^ Albert Heijn (NL)

Hops (180 g)

20 min - 30 g - Willamette (green hops) (Whol...  
^ Home grown by The Thirsty Otter  
10 min - 50 g - Willamette (green hops) (Whol...  
^ Home grown by The Thirsty Otter

Hop Stand

15 min hopstand @ 80 °C  
15 min - 100 g - Willamette (green hops) (Who...  
^ Home grown by The Thirsty Otter

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 - 0.4 ml - Lactic Acid 80% 80%  
^ Lot # 20200213  
^ Brouwstore (NL) 003.002.3  
Mash - 5.84 l - NL Spa Reine Flat Mineral Water  
^ AH (NL)  
Mash - 3 l - NL Spa Reine Flat Mineral Water  
^ AH (NL)  
30 min - Boil - 0.15 g - Lipohop K  
^ Lot # LPK110  
^ The Malt Miller (UK) CH-03-013  
10 min - Boil - 1 g - Irish Moss  
^ Lot # 4348

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

Batch Size : 5.6 L  
Boil Size : 6.86 L  
Post-Boil Vol : 5.96 L  
  
Mash Water : 3 L  
Sparge Water : 4.94 L  
Boil Time : 30 min  
Total Water : 7.94 L



10 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 60 Mg 17 Na 51 Cl 83 SO 167 HCO 43

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 3 grams yeast @ 18 C.