

Lemon Limoncello Meringue Beer - 4.5%

Blonde Ale

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Type: All Grain

IBU : 22 (Tinseth)
 BU/GU : 0.52
 Colour : 9 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.030
 Original Gravity : 1.042
 Final Gravity : 1.008

Fermentables (1.03 kg)

835 g - Maris Otter Malt 6 EBC (81.2%)
 ^ Brouwmaatje (NL) BM-BL.051.513.2/1
 83 g - Oats, Malted 2 EBC (8.1%)
 83 g - Wheat Dry Extract 15.8 EBC (8.1%)
 28 g - Caramalt 29.5 EBC (2.7%)
 ^ The Malt Miller (UK) MAL-01-014

Hops (11 g)

45 min - 3 g - Sorachi Ace - 13% (19 IBU)

Hop Stand

10 min hopstand @ 75 °C
 10 min 75 °C - 4 g - Amarillo (T90) - 8.4% (1...
 ^ The Malt Miller (UK) HOP-05-007
 10 min 75 °C - 4 g - Sorachi Ace - 13% (2 IBU)

Miscellaneous

Mash - 0.27 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.73 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.71 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.1 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 1.41 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.4 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 Flameout - 0.5 items - Rind of Lemon
 Bottling - 5 ml - Lemon juice
 Bottling - 5 ml - Limoncello

Yeast

0.6 pkg - Fermentis Safale American US-05
 ^ The Malt Miller (UK) YEA-02-025

01 Brouwpunt 5L (45min) (rev 4)

Batch Size : 5.6 L
 Boil Size : 7.31 L
 Post-Boil Vol : 5.96 L

Mash Water : 2.84 L
 Sparge Water : 5.5 L
 Boil Time : 45 min
 Total Water : 8.34 L



9 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (45 min)
 71 °C - Strike Temp
 65 °C - 45 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 45 Cl 75 SO 150 HCO 40

SO/Cl ratio: 2
 Mash pH: 5.37
 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:

Recipe Notes

Target: ABV = 4.2% pre addition of Limoncello.