

Hops N Wheat! v2 - 4.5%

Blonde Ale
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Type: All Grain

IBU : 22 (Tinseth)
BU/GU : 0.5
Colour : 10 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.039
Original Gravity : 1.045
Final Gravity : 1.011

Fermentables (1.15 kg)
842 g - Pale Malt 2-Row 3.9 EBC (73.5%)
140 g - Wheat Malt 5.5 EBC (12.2%)
^ Brouwmaatje (NL) 051.125.3
117 g - Flaked Oats Including Husk 2 EBC (10.2%)
^ The Malt Miller (UK) MAL-03-007
47 g - Extra Light Crystal Malt 100 EBC (4.1%)
^ The Malt Miller (UK) MAL-01-031

Hops (57.7 g)

Hop Stand
30 min hopstand @ 78 °C
30 min 78 °C - 13 g - Centennial - 9% (9 IBU)
^ Worcester Hop Shop (UK)
30 min 78 °C - 12 g - BRU-1 (T90) - 15.7% (14...)
^ The Malt Miller (UK) HOP-05-014

Dry Hops
3 days - 32.7 g - Riwaka - 5%

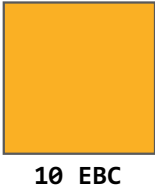
Miscellaneous
Mash - 0.26 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 0.7 g - Calcium Chloride (CaCl2) 33 % 33%
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.69 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1.07 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 1.37 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 0.7 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3

Yeast
0.9 pkg - Lallemmand (LalBrew) Windsor Yeast

01 Brouwpunt 5L (30min) (rev 4)

Batch Size : 5.6 L
Boil Size : 6.86 L
Post-Boil Vol : 5.96 L

Mash Water : 3.44 L
Sparge Water : 4.64 L
Boil Time : 30 min
Total Water : 8.08 L



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
19 °C - 10 days - Primary
21 °C - 4 days - Diacetyl rest
19 °C - 14 days - Carbonation
19 °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: 5.38
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 = 4.03 %, IBU = 22.82, EBC = 10.91, OG = 1.046, FG = 1.015, mash pH = 5.45.

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Recipe Notes

Tweaked the hop bill to lower IBUs on target:
21.8 grams Centennial to 13 grams.
17.5 grams Bru-1 to 12 grams.