

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 CO2-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 (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 1.45 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.16 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 0.09 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 0.85 g - Gypsum (CaSO4)
 ^ 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 - Lallemend (LalBrew) Voss Kveik

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



10 EBC

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:

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.

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Recipe Notes

Adapted the hop bill to match IBUs.