

A blonde ale - feux lager ... steam beer kinda thing - 3.9%

Blonde Ale

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Type: All Grain

IBU : 26 (Tinseth)
 BU/GU : 0.75
 Colour : 6 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.021
 Original Gravity : 1.034
 Final Gravity : 1.004

Fermentables (774 g)

387 g - Maris Otter 5.5 EBC (50%)
 ^ The Malt Miller (UK) MAL-00-038
 277 g - Vienna Malt 8 EBC (35.8%)
 ^ The Malt Miller (UK) MAL-00-014
 110 g - 10 min - Boil - Sugar, Table (Sucrose...
 ^ Albert Heijn (NL)

Hops (12.5 g)

60 min - 5 g - Saaz - 4.4% (13 IBU)
 ^ The Malt Miller (UK) HOP-06-000
 30 min - 7.5 g - Hallertauer Mittelfrueh (T90...
 ^ The Malt Miller (UK) HOP-06-008

Miscellaneous

Mash - 0.28 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 - 0.73 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.12 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 1.45 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.1 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

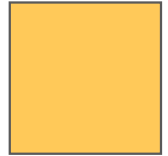
Yeast

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

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

Batch Size : 5.6 L
 Boil Size : 7.76 L
 Post-Boil Vol : 5.96 L

Mash Water : 1.99 L
 Sparge Water : 6.53 L
 Boil Time : 60 min
 Total Water : 8.52 L



6 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 73.3 °C - Strike Temp
 67 °C - 60 min - Temperature

Fermentation Profile

Ale
 18 °C - 14 days - Primary

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: 5.4
 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 = 4.0 %, IBU = 26, EBC = 7.4, OG = 1.035, FG = 1.005.