

Wet Hops Blonde Ale (Nonsuch) - 4.5%

Blonde Ale

Author: The Thirsty Otter

Type: All Grain

IBU : 5 (Tinseth)
BU/GU : 0.11
Colour : 7 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.031
Original Gravity : 1.040
Total Gravity : 1.042
Final Gravity : 1.008

Fermentables (1 kg)

750 g - Pils 3.5 EBC (75%)
^ Lot # 20210710
^ Brouwmaatje (NL) 051.002.4
200 g - Pale Ale Malt 8.5 EBC (20%)
^ Lot # 20210909
^ Brouwmaatje (NL)
50 g - Wheat Malt 5.5 EBC (5%)
^ Lot # 20210909
^ Brouwmaatje (NL)
32 g - Bottling - Sugar, Table (Sucrose) 2 EBC
^ Albert Heijn (NL)

Hops (3 g)

20 min - 1 g - Nonsuch (Whole) - 8.7% (3 IBU)
10 min - 1 g - Nonsuch (Whole) - 8.7% (2 IBU)

Hop Stand

15 min hopstand @ 80 °C
15 min - 1 g - Nonsuch (Whole) - 8.7% (0 IBU)

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 - 0.6 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3
Mash - 3 l - NL Spa Reine Flat Mineral Water
^ Lot # 20210822
^ AH (NL)
Sparge - 5.84 l - NL Spa Reine Flat Mineral W...
^ Lot # 20210822
^ AH (NL)
60 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
^ Brouwstore (NL) 125.249.1

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 L
Sparge Water : 5.84 L
Boil Time : 60 min
Total Water : 8.84 L



7 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
74.4 °C - Strike Temp
68 °C - 60 min - Temperature
76 °C - 15 min - Mash out

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 46 Cl 75 SO 150 HCO 40

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 4 grams yeast @ 18 C.