

noname 20220809 - 4.1%

Blonde Ale

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Type: All Grain

IBU : 14 (Tinseth)  
BU/GU : 0.36  
Colour : 8 EBC  
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.029  
Original Gravity : 1.038  
Final Gravity : 1.007

Fermentables (990 g)

890 g - Warminster x Utopian - Czech Style La...  
^ The Malt Miller (GB) MAL-00-090  
66 g - Biscuit 50 EBC (6.7%)  
^ Brouwmaatje (NL) 051.098.2/1  
34 g - Acidulated Malt 5 EBC (3.4%)  
^ The Malt Miller (UK) MAL-00-011

Hops (8.2 g)

First Wort 60 - 4.5 g - Hallertauer Mittelfru...

Hop Stand

15 min hopstand @ 80 °C  
15 min - 3.7 g - Hallertauer Mittelfrueh (T90...

Miscellaneous

Mash - 0.29 g - Baking Soda (NaHCO3)  
^ Lot # 41190621/3  
^ Brouwstore (NL) 003.106.2  
Mash - 0.77 g - Calcium Chloride (CaCl2) 33 %...  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 0.75 g - Canning Salt (NaCl)  
^ Albert Heijn (NL)  
Mash - 1.16 g - Epsom Salt (MgSO4)  
^ Lot # /2119000091  
^ Brouwstore (NL) 055.027.7  
Mash - 1.5 g - Gypsum (CaSO4)  
^ The Malt Miller (UK) CHE-03-004

Yeast

0.3 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 : 2.97 L  
Sparge Water : 5.86 L  
Boil Time : 60 min  
Total Water : 8.83 L



8 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

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: 5.24  
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 %, SRM = 4.18, OG = 1.038, FG = 1.006.