

Three Hops Blonde v2 - 4.5%

Blonde Ale

Author: The Thirsty Otter

Type: All Grain

IBU : 22 (Tinseth)
BU/GU : 0.51
Colour : 8 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.030
Original Gravity : 1.040
Total Gravity : 1.042
Final Gravity : 1.008

Fermentables (970 g)

950 g - Pale Ale Malt 6 EBC (97.9%)
^ Lot # 694-201130-111430-176081-1/1
^ The Malt Miller (UK) MAL-00-010
20 g - Carapils 4 EBC (2.1%)
^ Lot # 694-201130-111430-176081-1/1
^ The Malt Miller (UK) MAL-01-016
30 g - Bottling - Sugar, Table (Sucrose) 2 EBC
^ Albert Heijn (NL)

Hops (48.9 g)

Hop Stand

30 min hopstand @ 85 °C
30 min 85 °C - 8.2 g - Centennial - 9% (9 IBU)
^ Worcester Hop Shop (UK)
30 min 85 °C - 7.1 g - Citra - 13.8% (12 IBU)
^ Worcester Hop Shop (UK)

Dry Hops

4 days - 11.2 g - Centennial - 9%
^ Worcester Hop Shop (UK)
4 days - 11.2 g - Citra - 13.8%
^ Worcester Hop Shop (UK)
4 days - 11.2 g - HBC 431 - 15.3%
^ Hopeye (GB) HE-50G-HOPS-HBC431 (50 grams)

Miscellaneous

Mash - 2.91 l - NL Spa Reine Flat Mineral Water
^ Lot # 20210830
^ AH (NL)
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)
^ Brouwmaatje (NL)
Mash - 0.4 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3
Sparge - 5.9 l - NL Spa Reine Flat Mineral Water
^ Lot # 20210830
^ AH (NL)

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

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

Mash Water : 2.91 L
Sparge Water : 5.9 L
Boil Time : 60 min
Total Water : 8.81 L



8 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

11 High fermentability plus mash out (70 min)
71 °C - Strike Temp
65 °C - 60 min - Temperature
75 °C - 10 min - Mash out

Fermentation Profile

01 Ale + DR + Conditioning
20 °C - 10 days - Primary
23 °C - 4 days - Diacetyl rest
20 °C - 14 days - Carbonation
20 °C - 28 days - Conditioning

Water Profile

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: 5.37
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

Target: ABV = 4.4 %, IBU = 24.

Malt is ordered with standard crush @ The Malt Miller (<https://www.themaltmiller.co.uk/>).