

Heart of Glass (Cherry) - 4.9%

Blonde Ale

Author: Geoffrey Shread

Type: All Grain

IBU : 22 (Tinseth)
 BU/GU : 0.48
 Colour : 14 EBC
 Carbonation : 1.9 CO2-vol

Pre-Boil Gravity : 1.034
 Original Gravity : 1.046
 Final Gravity : 1.009

Fermentables (1.12 kg)

1.005 kg - Best (Pale) Ale Malt 5.7 EBC (89.7%)
 ^ The Malt Miller (GB) MAL-00-042
 86 g - Chateau Biscuit 45 EBC (7.7%)
 ^ Lot # 5425000394839
 ^ Brouwmaatje (NL) BM-BL.051.098.2/1
 29 g - Molasses 158 EBC (2.6%)

Hops (10.1 g)

60 min - 2.7 g - Magnum - 10.7% (15 IBU)
 ^ The Malt Miller (UK) HOP-06-009
 10 min - 7.4 g - Perle (T90) - 5.6% (7 IBU)

Miscellaneous

Mash - 0.29 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.78 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.76 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.18 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 1.51 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.4 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

0.3 pkg - Crossmyloof KENTUCKY

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

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

Mash Water : 4.69 L
 Sparge Water : 4.24 L
 Boil Time : 60 min
 Total Water : 8.93 L



14 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 71.4 °C - Strike Temp
 67 °C - 60 min - Temperature
 76 °C - 15 min - Sparge

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: 5.42
 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 = 4.67%, IBU = 23.52, SRM = 11.39, OG = 1.046, FG = 1.010, Mash pH = 5.41.