

Dizzy Blonde Clone - 4.3%

British Golden Ale

Author: mwaite36 | The Malt Miller

Type: All Grain

IBU : 33 (Tinseth)  
BU/GU : 0.8  
Colour : 8 EBC  
Carbonation : 2.4 CO<sub>2</sub>-vol

Pre-Boil Gravity : 1.031  
Original Gravity : 1.041  
Final Gravity : 1.008

Fermentables (1.01 kg)

951 g - Maris Otter Pale Ale Malt 5.9 EBC (94.4%)  
^ Brouwstore (NL)  
56 g - Pale Wheat Malt 3 EBC (5.6%)  
^ The Malt Miller (UK) MAL-00-047

Hops (40.8 g)

15 min - 5.8 g - Amarillo (T90) - 8.4% (13 IBU)  
^ The Malt Miller (UK) HOP-05-007  
15 min - 5.8 g - Cascade (T90) - 7.5% (12 IBU)  
^ Brouwnatje (NL) BMBL-053.148.3/100

Hop Stand

15 min hopstand @ 75 °C  
15 min 75 °C - 14.6 g - Amarillo (T90) - 8.4% (13 IBU)  
^ The Malt Miller (UK) HOP-05-007  
15 min 75 °C - 14.6 g - Cascade (T90) - 7.5% (12 IBU)  
^ Brouwnatje (NL) BMBL-053.148.3/100

Miscellaneous

Mash - 0.12 g - Baking Soda (NaHCO<sub>3</sub>)  
^ Lot # 41190621/3  
^ Brouwstore (NL) 003.106.2  
Mash - 1.06 g - Calcium Chloride (CaCl<sub>2</sub>) 33 %  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 0.23 g - Canning Salt (NaCl)  
^ Albert Heijn (NL)  
Mash - 0.12 g - Chalk (CaCO<sub>3</sub>)  
^ The Malt Miller (UK) CHE-03-027  
Mash - 0.36 g - Epsom Salt (MgSO<sub>4</sub>)  
^ Lot # /2119000091  
^ Brouwstore (NL) 055.027.7  
Mash - 1.38 g - Gypsum (CaSO<sub>4</sub>)  
^ The Malt Miller (UK) CHE-03-004  
Mash - 0.5 ml - Lactic Acid 80% 80%  
^ Lot # 20200213  
^ Brouwstore (NL) 003.002.3

Yeast

0.3 pkg - Lallemant (LalBrew) Verdant IPA

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

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

Mash Water : 3.02 L  
Sparge Water : 5.83 L  
Boil Time : 60 min  
Total Water : 8.85 L



8 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  
75 °C - 10 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 61 Mg 6 Na 17 Cl 46 SO 107 HCO 43

SO/Cl ratio: 2.3  
Mash pH 5.39  
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 = 4.3 % IBU = 28, OG = 1.041, FG = 1.008.

# Dizzy Blonde Clone

  
[www.brewfather.app](https://web.brewfather.app)

## Recipe Notes

<https://www.themaltmill.co.uk/product/dizzy-blond-clone-2/>