

9 EBC

Easy Blonde Ale - 4.5%

01 Brouwpunt 5L (60min) (rev 4) **Blonde Ale**

Author: Marriedtoahotlibrarian2@brewersfriend... Batch Size : 5.6 L

: 7.76 L Boil Size Post-Boil Vol : 5.96 L Type: All Grain

IBU Mash Water : 24 (Tinseth) BU/GU : 0.53 Sparge Water Colour : 9 EBC Boil Time

Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.035 : 1.045 Mash Efficiency: 73.3%

Original Gravity Final Gravity : 1.011

Fermentables (1.16 kg)

1.031 kg - Pale Malt 2-Row 3.9 EBC (88.9%) 129 g - Caramel/Crystal Malt 19.7 EBC (11.1%)

60 min - 4 g - Cascade (T90) - 7.5% (15 IBU) ^ Brouwmaatje (NL) BM-BL.053.148.3/100 20 min - 4 g - Cascade (T90) - 7.5% (9 IBU)

^ Brouwmaatje (NL) BM-BL.053.148.3/100

Miscellaneous

Mash - 0.16 g - Baking Soda (NaHCO3)

^ Lot # 41190621/3

^ Brouwstore (NL) 003.106.2

Mash - 1.46 g - Calcium Chloride (CaCl2) 33 %...

^ Lot # 115038

^ Brouwstore (NL) 055.035.0

Mash - 0.16 g - Canning Salt (NaCl)

^ Albert Heijn (NL)

Mash - 0.09 g - Epsom Salt (MgSO4)

^ Lot # /2119000091

^ Brouwstore (NL) 055.027.7

Mash - 0.86 g - Gypsum (CaSO4) ^ The Malt Miller (UK) CHE-03-004 Mash - 0.6 ml - Lactic Acid 80% 80%

^ Lot # 20200213

^ Brouwstore (NL) 003.002.3

Yeast

0.5 pkg - Wyeast Labs American Ale 1056

^ Brouwmaatje (NL) BM-BL.050.187.4

: 3.48 L

: 5.51 L : 60 min

Total Water : 8.99 L

Brewhouse Efficiency: 71.8%

Mash Profile

01 One Step Mash (60 min)

73.3 °C - Strike Temp

67 °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 47 Mg 3 Na 15 Cl 50 SO 61 HCO 30

SO/Cl ratio: 1.2

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 = 4.5 %, IBU = 22.6, EBC = 8.3, OG = 1.045, FG = 1.011.