

Summer Beer - 4.3%

Blonde Ale
Author: Alcoholx@homebrewinguk.com

Type: All Grain

IBU : 23 (Tinseth)
BU/GU : 0.5
Colour : 12 EBC
Carbonation : 1.9 CO2-vol

Pre-Boil Gravity : 1.033
Original Gravity : 1.045
Final Gravity : 1.012

Fermentables (1.1 kg)
988 g - Pale Ale Malt 6 EBC (90.2%)
^ The Malt Miller (UK) MAL-00-010
80 g - Flaked Rice 2 EBC (7.3%)
27 g - 10 min - Boil - Molasses 158 EBC (2.5%)

Hops (9.6 g)
60 min - 2.9 g - Magnum - 10.7% (16 IBU)
^ The Malt Miller (UK) HOP-06-009
10 min - 6.7 g - Perle - 5.6% (7 IBU)

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 - 0.76 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1.17 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 1.52 g - Gypsum (CaSO4)
^ 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 - Danstar Nottingham

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

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

Mash Water : 3.2 L
Sparge Water : 5.71 L
Boil Time : 60 min
Total Water : 8.91 L



12 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile
01 One Step Mash (60 min)
74.4 °C - Strike Temp
68 °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: 5.38
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 = 4.53 %, IBU = 24.37, SRM = 9.63, OG = 1.044, FG = 1.009.