

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 CO2-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...
^ 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)
^ Brouwmaatje (NL) BM-BL.053.148.3/100

Hop Stand

15 min hopstand @ 75 °C
15 min 75 °C - 14.6 g - Amarillo (T90) - 8.4%...
^ The Malt Miller (UK) HOP-05-007
15 min 75 °C - 14.6 g - Cascade (T90) - 7.5%...
^ Brouwmaatje (NL) BM-BL.053.148.3/100

Miscellaneous

Mash - 0.12 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 1.06 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.23 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 0.12 g - Chalk (CaCO3)
^ The Malt Miller (UK) CHE-03-027
Mash - 0.36 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 1.38 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 - Lallemmand (LalBrew) Verdant IPA

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

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

Mash Water : 3.02 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

Recipe Notes

<https://www.themaltmiller.co.uk/product/dizzy-blonde-clone-2/>