

## 61 Three Hops Blonde v3 - 4.5%

### Blonde Ale

Author: The Thirsty Otter

Type: All Grain

IBU : 24 (Tinseth)  
 BU/GU : 0.56  
 Colour : 8 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.030  
 Original Gravity : 1.040  
 Total Gravity : 1.042  
 Final Gravity : 1.008

### Fermentables (970 g)

950 g - Pale Ale Malt 6 EBC (97.9%)  
 ^ Lot # 694-201130-111430-176081-1/1  
 ^ The Malt Miller (UK) MAL-00-010  
 20 g - Carapils 4 EBC (2.1%)  
 ^ Lot # 694-201130-111430-176081-1/1  
 ^ The Malt Miller (UK) MAL-01-016  
 30 g - Bottling - Sugar, Table (Sucrose) 2 EBC  
 ^ Albert Heijn (NL)

### Hops (48.9 g)

#### Hop Stand

30 min hopstand @ 85 °C  
 30 min 85 °C - 8.2 g - Centennial - 9% (10 IBU)  
 30 min 85 °C - 7.1 g - Citra - 13.8% (13 IBU)

#### Dry Hops

4 days - 11.2 g - Centennial - 9%  
 4 days - 11.2 g - Citra - 13.8%  
 4 days - 11.2 g - Mosaic - 11.6%

### 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 - 0.75 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 1.16 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 1.5 g - Gypsum (CaSO4)  
 ^ Brouwmaatje (NL)  
 Mash - 0.4 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3  
 Mash - 2.91 l - NL Spa Reine Flat Mineral Water  
 ^ AH (NL)  
 Sparge - 5.9 l - NL Spa Reine Flat Mineral Water  
 ^ AH (NL)  
 60 min - Boil - 0.15 g - Lipohop K  
 ^ Lot # LPK110  
 ^ The Malt Miller (UK) CH-03-013  
 10 min - Boil - 1 g - Irish Moss  
 ^ Lot # 4348  
 ^ Brouwstore (NL) 125.249.1  
 10 min - Boil - 1 items - Wort Chiller

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

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

Mash Water : 2.91 L  
 Sparge Water : 5.9 L  
 Boil Time : 60 min  
 Total Water : 8.81 L



8 EBC

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

### Mash Profile

11 High fermentability plus mash out (70 min)  
 71 °C - Strike Temp  
 65 °C - 60 min - Temperature  
 75 °C - 10 min - Mash out

### Fermentation Profile

01 Ale + DR + Conditioning  
 20 °C - 10 days - Primary  
 23 °C - 4 days - Diacetyl rest  
 20 °C - 14 days - Carbonation  
 20 °C - 28 days - Conditioning

### Water Profile

NL Spa Reine Flat Mineral Water (www.ah.nl) (...  
 Ca 55 Mg 15 Na 46 Cl 75 SO 150

SO/Cl ratio: 2  
 Mash pH: 5.37  
 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:

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## Recipe Notes

Target: ABV = 4.4 %, IBU = 24.

Malt is ordered with standard crush @ The Malt Miller (<https://www.themaltmiller.co.uk/>).

Pitch 3 grams of yeast.