^ AH (NL)

^ AH (NL)

^ Lot # 20220901

^ Lot # LPK110

Sparge - 5.84 l - NL Spa Reine Flat Mineral W...

60 min - Boil - 0.15 g - Lipohop K

^ The Malt Miller (UK) CH-03-013



## 74 Wet Hops Blonde Ale (Willamette) - 4.3%

**Blonde Ale** 01 Brouwpunt 5L (60min) (rev 4) : 5.6 L Author: The Thirsty Otter Batch Size Boil Size : 7.76 L Post-Boil Vol : 5.96 L Type: All Grain IBU : 22 (Tinseth) Mash Water : 3 L BU/GU : 0.5 Sparge Water : 5.84 L 10 EBC : 10 EBC Boil Time : 60 min Colour Carbonation : 2.4 CO2-vol Total Water : 8.84 L Pre-Boil Gravity : 1.031 Brewhouse Efficiency: 71.8% Original Gravity : 1.041 Mash Efficiency: 73.3% Total Gravity : 1.043 Mash Profile Final Gravity : 1.010 01 One Step Mash (60 min) 71 °C - Strike Temp Fermentables (1 kg) 750 g - Pale Ale Malt 8.5 EBC (75%) 65 °C - 60 min - Temperature ^ Lot # 20210909 ^ Brouwmaatje (NL) 051.011.5 Fermentation Profile 200 g - Pils 3.5 EBC (20%) 01 Ale + DR + Conditioning ^ Lot # 20210710 18 °C - 10 days - Primary ^ Brouwmaatje (NL) 051.002.4 21 °C - 4 days - Diacetyl rest 18 °C - 14 days - Carbonation 50 g - Wheat Malt 5.5 EBC (5%) ^ Lot # 20210909 18 °C - 28 days - Conditioning ^ Brouwmaatje (NL) 30 g - Bottling - Sugar, Table (Sucrose) 2 EBC Water Profile 02 NL Spa Reine Flat Mineral Water (www.ah.nl... ^ Albert Heijn (NL) Ca 55 Mg 15 Na 46 Cl 75 SO 150 Hops (160 g) 20 min - 30 g - Willamette (green hops) (Whol... SO/Cl ratio: 2 ^ Home grown by The Thirsty Otter Mash pH: 5.38 10 min - 30 g - Willamette (green hops) (Whol... Sparge pH: 6 ^ Home grown by The Thirsty Otter Measurements Hop Stand 15 min hopstand @ 80 °C Mash pH: 15 min - 100 g - Willamette (green hops) (Who... ^ Home grown by The Thirsty Otter Boil Volume: Miscellaneous Pre-Boil Gravity: Mash - 0.29 g - Baking Soda (NaHCO3) ^ Lot # 41190621/3 Post-Boil Kettle Volume: ^ Brouwstore (NL) 003.106.2 Mash - 0.76 g - Calcium Chloride (CaCl2) 33 %... Original Gravity: ^ Lot # 115038 ^ Brouwstore (NL) 055.035.0 Fermenter Top-Up: Mash - 0.76 g - Canning Salt (NaCl) ^ Albert Heijn (NL) Fermenter Volume: Mash - 1.17 g - Epsom Salt (MgSO4) ^ Lot # /2119000091 Final Gravity: ^ Brouwstore (NL) 055.027.7 Mash - 1.5 g - Gypsum (CaSO4) Bottling Volume: ^ Brouwmaatje (NL) Mash - 0.4 ml - Lactic Acid 80% 80% ^ Lot # 20200213 ^ Brouwstore (NL) 003.002.3 Mash - 3 l - NL Spa Reine Flat Mineral Water ^ Lot # 20220901

## 74 Wet Hops Blonde Ale (Willamette)



Recipe Notes

Pitch 3 grams yeast @ 18 C.