

Shambles Brewery - Summer Ale Afternoon Delight (clone) - 4.6%

Blonde Ale

Author: Pig Den Brewing

Type: All Grain

IBU : 24 (Tinseth)
 Colour : 8 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.030
 Post-Boil Gravity : 1.040
 Original Gravity : 1.042
 Final Gravity : 1.007

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 (37.7 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%

Miscellaneous

Mash - 0.65 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 1.1 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 Mash - 2 items - pH paper strips 5.2 - 6.8
 ^ Lot # 20200422/1
 ^ Brouwstore (NL) 013.075.7
 Sparge - 1.07 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 Sparge - 2 items - pH paper strips 5.2 - 6.8
 ^ Lot # 20200422/1
 ^ Brouwstore (NL) 013.075.7
 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 - 0.05 g - Lallemand Servomyces
 ^ Lot # 154001112904ABV
 ^ Brouwstore (NL) 050.620.4
 10 min - Boil - 1 items - Wort Chiller
 ^ Brouwstore (NL) 057.020.20
 Bottling - 15 items - 33 cl Steinie bottle (s...
 ^ Brouwstore (NL) 017.500.0

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

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%



8 EBC

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

Ale
 20 °C - 14 days - Primary

Water Profile

NL Hoofddorp Rein Tap Water (2020-Q3 WQR) (St...
 Ca 40 Mg 17 Na 68 Cl 92 SO 78

SO/Cl ratio: 0.9
 Mash pH: 5.39
 Sparge pH: 6

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:

Shambles Brewery - Summer Ale After...



Recipe Notes

Target: ABV = 4.4 %, IBU = 24.

Adapted the grain bill for local availability (was Gladfield Ale Malt and Bestmalz Caramel Pils).

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