

22 SMaSH Palisade - 4.6%

Blonde Ale

Author: The Thirsty Otter

Type: All Grain

IBU : 23 (Tinseth)
 BU/GU : 0.53
 Colour : 10 EBC
 Carbonation : 2.2 CO2-vol

Pre-Boil Gravity : 1.031
 Original Gravity : 1.041
 Total Gravity : 1.043
 Final Gravity : 1.008

Fermentables (1 kg)

1 kg - Pale Ale Malt 8.5 EBC (100%)
 ^ Brouwmaatje (NL)
 30 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (20 g)

30 min - 4 g - Palisade - 6.2% (10 IBU)
 ^ Hopeye (GB) HP-50G-HOPS-PALISADE (50 grams)
 10 min - 6 g - Palisade - 6.2% (9 IBU)
 ^ Hopeye (GB) HP-50G-HOPS-PALISADE (50 grams)

Hop Stand

15 min hopstand @ 80 °C
 15 min 80 °C - 10 g - Palisade - 6.2% (4 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 - 0.77 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.18 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 1.52 g - Gypsum (CaSO4)
 ^ 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
 ^ AH (NL)
 Sparge - 5.84 l - NL Spa Reine Flat Mineral W...
 ^ AH (NL)

Yeast

0.5 pkg - Fermentis Safale American US-05
 ^ The Malt Miller (UK) YEA-02-025

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 L
 Sparge Water : 5.84 L
 Boil Time : 60 min
 Total Water : 8.84 L



10 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

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 46 Cl 76 SO 152

SO/Cl ratio: 2

Mash pH: 5.34

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: