

74 Wet Hops Blonde Ale (Bramling-X) - 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 : 1.031 Brewhouse Efficiency: 71.8% Pre-Boil Gravity 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 75 °C - 10 min - Mash out ^ Lot # 20210909 ^ Brouwmaatje (NL) 051.011.5 200 g - Pils 3.5 EBC (20%) Fermentation Profile ^ Lot # 20210710 01 Ale + DR + Conditioning ^ Brouwmaatje (NL) 051.002.4 18 °C - 10 days - Primary 21 °C - 4 days - Diacetyl rest 50 g - Wheat Malt 5.5 EBC (5%) ^ Lot # 20210909 18 °C - 14 days - Carbonation 18 °C - 28 days - Conditioning ^ Brouwmaatje (NL) 30 g - Bottling - Sugar, Table (Sucrose) 2 EBC Water Profile ^ Albert Heijn (NL) 02 NL Spa Reine Flat Mineral Water (www.ah.nl... Hops (160 g) Ca 55 Mg 15 Na 46 Cl 75 SO 150 20 min - 30 g - Bramling Cross (green hops) (... ^ Home grown by The Thirsty Otter SO/Cl ratio: 2 10 min - 30 g - Bramling Cross (green hops) (... Mash pH: 5.38 ^ Home grown by The Thirsty Otter Sparge pH: 6 **Hop Stand** Measurements 15 min hopstand @ 80 °C 15 min - 100 g - Bramling Cross (green hops)... Mash pH: ^ Home grown by The Thirsty Otter Boil Volume: Miscellaneous Pre-Boil Gravity: Mash - 0.29 g - Baking Soda (NaHCO3) ^ Lot # 41190621/3 ^ Brouwstore (NL) 003.106.2 Post-Boil Kettle Volume: Mash - 0.76 g - Calcium Chloride (CaCl2) 33 %... ^ Lot # 115038 Original Gravity: ^ Brouwstore (NL) 055.035.0 Mash - 0.76 g - Canning Salt (NaCl) Fermenter Top-Up: ^ Albert Heijn (NL) Mash - 1.17 g - Epsom Salt (MgSO4) Fermenter Volume: ^ Lot # /2119000091 ^ Brouwstore (NL) 055.027.7 Final Gravity: Mash - 1.5 g - Gypsum (CaSO4) ^ Brouwmaatje (NL) Bottling Volume: Mash - 0.4 ml - Lactic Acid 80% 80% ^ Lot # 20200213 ^ Brouwstore (NL) 003.002.3 Mash - 5.84 l - NL Spa Reine Flat Mineral Water

^ Lot # LPK110 ^ The Malt Miller (UK) CH-03-013

60 min - Boil - 0.15 g - Lipohop K

Mash - 3 l - NL Spa Reine Flat Mineral Water

^ Lot # 20220704

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Recipe Notes

Pitch 3 grams yeast @ 18 C.