

74 Wet Hops Blonde Ale (Willamette) v2 - 4.3%

Blonde Ale
Author: The Thirsty Otter
Type: All Grain

IBU : 24 (Tinseth)
BU/GU : 0.56
Colour : 10 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.035
Original Gravity : 1.041
Total Gravity : 1.043
Final Gravity : 1.010

Fermentables (1 kg)
750 g - Pale Ale Malt 10 EBC (75%)
^ Lot # 20220628
^ Brouwnaatje (NL) BMBL 051.613.25/1
200 g - Pils 3.5 EBC (20%)
^ Lot # 20210710
^ Brouwnaatje (NL) 051.002.4
50 g - Wheat Malt 5.5 EBC (5%)
^ Lot # 20210909
^ Brouwnaatje (NL)
30 g - Bottling - Sugar, Table (Sucrose) 2 EBC
^ Albert Heijn (NL)

Hops (180 g)
20 min - 30 g - Willamette (green hops) (Whole)
^ Home grown by The Thirsty Otter
10 min - 50 g - Willamette (green hops) (Whole)
^ Home grown by The Thirsty Otter

Hop Stand
15 min hopstand @ 80 °C
15 min - 100 g - Willamette (green hops) (Whole)
^ Home grown by The Thirsty Otter

Miscellaneous
Mash - 5.84 l - NL Spa Reine Flat Mineral Water
^ AH (NL)
Mash - 3 l - NL Spa Reine Flat Mineral Water
^ AH (NL)
Mash - 0.29 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 0.76 g - Calcium Chloride (CaCl2) 33 % ...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.76 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1.17 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 1.5 g - Gypsum (CaSO4)
^ Brouwnaatje (NL)
Mash - 0.4 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3
30 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

01 Brouwpunt 5L (60min) (rev 4)
Batch Size : 5.6 L
Boil Size : 6.86 L
Post-Boil Vol : 5.96 L

Mash Water : 3 L
Sparge Water : 4.94 L
Boil Time : 30 min
Total Water : 7.94 L

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile
01 One Step Mash (60 min)
71 °C - Strike Temp
65 °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 60 Mg 17 Na 51 Cl 83 SO 167 HCO 43

SO/Cl ratio: 2
Mash pH: 5.36
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:



10 EBC

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[www.brewfather.app](https://web.brewfather.app)

Recipe Notes

Pitch 3 grams yeast @ 18 C.