

16 SMaSH Magnum - 4.6%

Blonde Ale

Author: My Plonk Beer

Type: All Grain

IBU : 23 (Tinseth)
Color : 9 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.030
Original Gravity : 1.046
Final Gravity : 1.011

Fermentables (1.12 kg)

1.123 kg - Maris Otter Pale Ale Malt 5.9 EBC...

Hops (10 g)

30 min - 3 g - Magnum - 11% (13 IBU)
10 min - 3 g - Magnum - 11% (7 IBU)

Hop Stand

15 min hopstand @ 80 °C
15 min - 4 g - Magnum - 11% (3 IBU)

Miscellaneous

60 min - Boil - 0.15 g - Lipohop K
10 min - Boil - 1 g - Irish Moss
10 min - Boil - 1 items - Wort Chiller
Bottling - 15 items - Steinie bottle 33 cl (s...

Yeast

0.5 pkg - Fermentis SafAle English Ale S-04

01 Brouwpunt 5L (60min) (rev 2)

Batch Size : 5.6 L
Boil Size : 9.16 L
Post-Boil V.: 5.96 L

Mash Water : 3.37 L
Sparge Water: 4 L
Boil Time : 60 min
Top-Up Water: 2.99 L
Total Water : 10.36 L

Brewhouse Efficiency: 71.8%
Mash Efficiency : 73.3%

Mash Profile

04 High fermentability (60 min)
71 °C - Strike Temp
65 °C - 60 min - Temperature

Fermentation Profile

Ale
20 °C - 10 days - Primary
20 °C - 45 days - Conditioning

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:

Recipe Notes

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



9 EBC