

## 74 Wæt Hops Blonde Ale (Chinook) - 4.3%

Blonde Ale

Author: The Thirsty Otter

Type: All Grain

IBU : 22 (Tinseth)  
 BU/GU : 0.53  
 Colour : 7 EBC  
 Carbonation : 2.4 CO<sub>2</sub>-vol

Pre-Boil Gravity : 1.031  
 Original Gravity : 1.040  
 Total Gravity : 1.042  
 Final Gravity : 1.009

Fermentables (1 kg)

750 g - Pils 3.5 EBC (75%)

^ Lot # 20210710

^ Brouwnaatje (NL) 051.002.4

200 g - Pale Ale Malt 8.5 EBC (20%)

^ Lot # 20210909

^ Brouwnaatje (NL)

50 g - Wheat Malt 5.5 EBC (5%)

^ Lot # 20210909

^ Brouwnaatje (NL)

32 g - Bottling - Sugar, Table (Sucrose) 2 EBC

^ Albert Heijn (NL)

Hops (57 g)

20 min - 19 g - Chinook (green) (Whole) - 2%..

^ Lot # 20210911

^ Brouwerij Stijl (NL)

10 min - 19 g - Chinook (green) (Whole) - 2%..

^ Lot # 20210911

^ Brouwerij Stijl (NL)

Hop Stand

15 min hopstand @ 80 °C

15 min - 19 g - Chinook (green) (Whole) - 2%..

^ Lot # 20210911

^ Brouwerij Stijl (NL)

Miscellaneous

Mash - 0.29 g - Baking Soda (NaHCO<sub>3</sub>)

^ Lot # 41190621/3

^ Brouwstore (NL) 003.106.2

Mash - 0.76 g - Calcium Chloride (CaCl<sub>2</sub>) 33 %..

^ Lot # 115038

^ Brouwstore (NL) 055.035.0

Mash - 0.76 g - Canning Salt (NaCl)

^ Albert Heijn (NL)

Mash - 1.17 g - Epsom Salt (MgSO<sub>4</sub>)

^ Lot # /2119000091

^ Brouwstore (NL) 055.027.7

Mash - 1.5 g - Gypsum (CaSO<sub>4</sub>)

^ Brouwnaatje (NL)

Mash - 0.6 ml - Lactic Acid 80% 80%

^ Lot # 20200213

^ Brouwstore (NL) 003.002.3

Mash - 3 l - NL Spa Reine Flat Mineral Water

^ Lot # 20210822

^ AH (NL)

Sparge - 5.84 l - NL Spa Reine Flat Mineral W..

^ Lot # 20210822

^ AH (NL)

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

7 EBC

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 55 Mg 15 Na 46 Cl 75 SO 150

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:

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

## Recipe Notes

Pitch 4 grams yeast @ 18 C.