

## Shambles Brewery - Summer Ale Afternoon Delight (clone) - 4.6%

Blonde Ale

Author: Pig Den Brewing

Type: All Grain

IBU : 24 (Tinseth)  
 Colour : 8 EBC  
 Carbonation : 2.4 CO<sub>2</sub>-vol

Pre-Boil Gravity : 1.030  
 Post-Boil Gravity : 1.040  
 Original Gravity : 1.042  
 Final Gravity : 1.007

Fermentables (970 g)

950 g - Pale Ale Malt 6 EBC (97.9%)  
 ^ Lot # 694-201130-111430-176081-1/1  
 ^ The Malt Miller (UK) MAL-00-010  
 20 g - Carapils 4 EBC (2.1%)  
 ^ Lot # 694-201130-111430-176081-1/1  
 ^ The Malt Miller (UK) MAL-01-016  
 30 g - Bottling - Sugar, Table (Sucrose) 2 EBC  
 ^ Albert Heijn (NL)

Hops (37.7 g)

Hop Stand

30 min hopstand @ 85 °C  
 30 min 85 °C - 8.2 g - Centennial - 9% (10 IBU)  
 30 min 85 °C - 7.1 g - Citra - 13.8% (13 IBU)

Dry Hops

4 days - 11.2 g - Centennial - 9%  
 4 days - 11.2 g - Citra - 13.8%

Miscellaneous

Mash - 0.65 g - Epsom Salt (MgSO<sub>4</sub>)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 1.1 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3  
 Mash - 2 items - pH paper strips 5.2 - 6.8  
 ^ Lot # 20200422/1  
 ^ Brouwstore (NL) 013.075.7  
 Sparge - 1.07 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3  
 Sparge - 2 items - pH paper strips 5.2 - 6.8  
 ^ Lot # 20200422/1  
 ^ Brouwstore (NL) 013.075.7  
 60 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  
 ^ Brouwstore (NL) 125.249.1  
 10 min - Boil - 0.05 g - Lallemand Servomyces  
 ^ Lot # 154001112904ABV  
 ^ Brouwstore (NL) 050.620.4  
 10 min - Boil - 1 items - Wort Chiller  
 ^ Brouwstore (NL) 057.020.20  
 Bottling - 15 items - 33 cl Steine bottle (s...  
 ^ Brouwstore (NL) 017.500.0

01 Brouwpunt 5L (60min) (rev 4)

Batch Size : 5.6 L  
 Boil Size : 7.76 L  
 Post-Boil Vol : 5.96 L

Mash Water : 2.91 L  
 Sparge Water : 5.9 L

Boil Time : 60 min  
 Total Water : 8.81 L

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

Mash Profile

11 High fermentability plus mash out (70 min)  
 71 °C - Strike Temp  
 65 °C - 60 min - Temperature  
 75 °C - 10 min - Mash out

Fermentation Profile

Ale  
 20 °C - 14 days - Primary

Water Profile

NL Hoofddorp Rein Tap Water (2020-Q3 WQR) (St...  
 Ca 40 Mg 17 Na 68 Cl 92 SO 78

SO/Cl ratio: 0.9  
 Mash pH 5.39  
 Sparge pH 6

Measurements

Mash pH

Boil Volume:

Pre-Boil Gravity:

Post-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:



8 EBC

# Shambles Brewery - Summer Ale After...

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

## Recipe Notes

Target: ABV = 4.4 % IBU = 24.

Adapted the grain bill for local availability (was Gladfield Ale Malt and Bestmalz Caramel Pils).

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