

## Kalyke Blonde

An award-winning blonde ale with its easy-drinking, slightly malty, and clean qualities, the Kalyke Blonde is a recipe by Scott Strain and Bobby Kros that was created for the Sower's Cup competition in 2015. The two gentlemen took home Best of Show with this simple, yet complex ale. The addition of rye grains gives this beer crisp and spicy aspects, while the customary Belgian yeast showcases the traditional, yeast-forward characteristics of Belgian ale.

The name Kalyke comes from a retrograde irregular satellite of Jupiter. This Belgian specialty ale certainly lives up to its name, representing itself at the Sower's Cup as a beer that is truly out of this world. The Kalyke blonde ale was featured in the Jan/Feb 2016 issue of *Zymurgy*.



## Kalyke Blonde | Belgian Specialty Ale

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### INGREDIENTS

#### **For 11 gallons (41.6 L)**

15.0 lb (6.8 kg) German Pilsner malt (78.9%)

2.0 lb (0.9 kg) Rye malt (10.5%)

1.0 lb (0.45 kg) Flaked barley (5.3%)

1.0 lb (0.45 kg) table sugar (5.3%)

0.93 oz (25 g) Sterling, 5% a.a. (75 min) 8.4 IBUs

2.0 oz (57 g) Sterling, 5% a.a. (15 min) 8.5 IBUs

0.26 oz (7 g) Mt. Hood, 5.5% a.a. (15 min) 1/2 IBUs

Belgian Ardennes yeast

### SPECIFICATIONS

**Original Gravity:** 1.051

**Final Gravity:** 1.008

**ABV:** 5.5%

**IBU:** 18.3

**SRM:** 3.6

**Boil Time:** 75 minutes

**Efficiency:** 87%

#### DIRECTIONS

Mash at 152° F (67° C) for 45 minutes. Mash out at 170° F (77° C).

Pitch yeast at 68° F (20° C) and let free rise to 72–74° F (22–23° C).

### Partial Mash Recipe

Mash 2 lb (0.9 kg) Pilsner malt and 2 lb rye malt with 1 lb (0.45 kg) flaked barley at 152° F (57° C) for one hour. Drain, rinse grains, and dissolve 10.75 lb (4.88 kg) Pilsner malt extract syrup and sugar completely in wort. Top off with reverse osmosis water to desired boil volume and proceed with recipe as above. Color will be slightly darker (4.2 SRM) with partial mash recipe.

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