

Perennial Southside Blonde Ale - 5.1%

Blonde Ale

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Type: All Grain

IBU : 24 (Tinseth)
 BU/GU : 0.48
 Colour : 7 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.038
 Original Gravity : 1.049
 Total Gravity : 1.050
 Final Gravity : 1.011

Fermentables (1.24 kg)

505 g - Pale Malt, 2-Row 3.5 EBC (40.6%)
 505 g - Pilsner Malt 3.3 EBC (40.6%)
 194 g - Wheat Malt White 6.3 EBC (15.6%)
 40 g - Acidulated Malt 5 EBC (3.2%)
 ^ The Malt Miller (UK) MAL-00-011
 9 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (24.9 g)

60 min - 3.9 g - Magnum - 10.7% (21 IBU)
 ^ The Malt Miller (UK) HOP-06-009
 15 min - 2.5 g - Liberty - 4.3% (3 IBU)

Hop Stand

10 min hopstand @ 80 °C
 10 min - 2.5 g - Liberty - 4.3% (0 IBU)

Dry Hops

7 days - 8 g - Crystal (T90) - 3.1%
 7 days - 8 g - Liberty - 4.3%

Miscellaneous

Mash - 0.29 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.78 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.78 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.2 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 1.54 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004

Yeast

0.3 pkg - Omega Belgian Ale A OYL-024

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

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

Mash Water : 3.73 L
 Sparge Water : 5.34 L
 Boil Time : 60 min
 Total Water : 9.07 L



7 EBC

Brewhouse Efficiency: 71.8%

Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (45 min)
 73.3 °C - Strike Temp
 67 °C - 45 min - Temperature

Fermentation Profile

Ale + Conditioning
 20 °C - 7 days - Primary
 20 °C - 7 days - Secondary
 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:

Recipe Notes

Target: ABV = 5.4 %, IBU = 22, OG = 1.050, FG = 1.010.
 Pitch yeast @ 18 C.