

A blonde ale - feux lager ... steam beer kinda thing - 3.9%

Blonde Ale

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Type: All Grain

IBU : 26 (Tinseth)
Colour : 7 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.021
Original Gravity : 1.034
Final Gravity : 1.004

Fermentables (774 g)

387 g - Maris Otter 5.5 EBC (50%)
^ The Malt Miller (UK) MAL-00-038
277 g - Vienna Malt 8 EBC (35.8%)
^ The Malt Miller (UK) MAL-00-014
110 g - 10 min - Boil - Sugar, Table (Sucrose...
^ Albert Heijn (NL)

Hops (12.5 g)

60 min - 5 g - Saaz - 4.4% (13 IBU)
^ The Malt Miller (UK) HOP-06-000
30 min - 7.5 g - Hallertauer Mittelfrueh (T90...
^ The Malt Miller (UK) HOP-06-008

Yeast

0.5 pkg - Fermentis Safale American US-05
^ The Malt Miller (UK) YEA-02-025

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

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

Mash Water : 1.99 L
Sparge Water : 6.53 L
Boil Time : 60 min
Total Water : 8.52 L

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
73.3 °C - Strike Temp
67 °C - 60 min - Temperature

Fermentation Profile

Ale
18 °C - 14 days - Primary

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:



7 EBC

Recipe Notes

Target: ABV = 4.0 %, IBU = 26, EBC = 7.4, OG = 1.035, FG = 1.005.