

Basic Brewing - No Boil Hop Sampler Pale Ale - 5%

Blonde Ale

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Type: Extract

IBU : 35 (Tinseth)
 Colour : 8 EBC
 Carbonation : 2.4 CO2-vol

Original Gravity : 1.050
 Final Gravity : 1.012

Fermentables (772 g)

772 g - Primary - Spray Dried Malt Extract -...

^ The Malt Miller (UK) EXT-00-006

Hops (28 g)

Hop Stand

30 min hopstand @ 78 °C

30 min 80 °C - 8 g - Calypso - 14.7% (14 IBU)

30 min 79 °C - 8 g - Cluster - 6.6% (6 IBU)

30 min 78 °C - 4 g - Centennial - 9.9% (4 IBU)

30 min 77 °C - 4 g - Citra - 13.3% (5 IBU)

30 min 76 °C - 4 g - Galaxy - 14.1% (5 IBU)

Yeast

0.3 pkg - Imperial Yeast Juice A38

01 Brouwpunt 5L (2min) (rev 4)

Batch Size : 5.6 L
 Boil Size : 6.02 L
 Post-Boil Vol : 5.96 L

Mash Water : 0 L
 Sparge Water : 0 L
 Boil Time : 2 min
 HLT Water : 6.14 L
 Top-Up Water : 6.14 L
 Total Water : 6.14 L



8 EBC

Brewhouse Efficiency: 71.8%

Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)

63 °C - 60 min - Temperature

Fermentation Profile

Ale

20 °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:

Recipe Notes

Target: ABV = 5.2 %, OG = 1.052, FG = 1.012