

## Yellow Fizz - 5%

### Blonde Ale

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Type: All Grain

IBU : 36 (Tinseth)  
 BU/GU : 0.83  
 Colour : 9 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.032  
 Original Gravity : 1.041  
 Total Gravity : 1.044  
 Final Gravity : 1.006

### Fermentables (1.07 kg)

786 g - Vienna Malt 6.9 EBC (73.7%)  
 281 g - Pilsner 2-Row 3.9 EBC (26.3%)  
 30 g - Bottling - Sugar, Table (Sucrose) 2 EBC  
 ^ Albert Heijn (NL)

### Hops (15.1 g)

60 min - 3.9 g - Sorachi Ace - 11% (23 IBU)  
 20 min - 5.6 g - Perle - 6% (11 IBU)

### Hop Stand

10 min hopstand @ 80 °C  
 10 min - 5.6 g - Tangerine Dream (Whole) - 11...

### Yeast

0.3 pkg - Mangrove Jack's US West Coast Yeast...

### 01 Brouwput 5L (60min) (rev 4)

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

Mash Water : 3.2 L  
 Sparge Water : 5.7 L  
 Boil Time : 60 min  
 Total Water : 8.9 L



9 EBC

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

### Mash Profile

01 One Step Mash (60 min)  
 68.7 °C - Strike Temp  
 63 °C - 60 min - Temperature

### Fermentation Profile

01 Ale + DR + Conditioning  
 18 °C - 10 days - Primary  
 21 °C - 4 days - Diacetyl rest  
 18 °C - 14 days - Carbonation  
 18 °C - 28 days - Conditioning

### 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 = 4.8 %, IBU = 30, EBC = 8, OG = 1.048, FG = 1.011.  
 Pitch 3 grams of yeast.