

## Waka Dream Blonde Ale - 4.6%

### Blonde Ale

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Type: All Grain

IBU : 25 (Tinseth)  
 BU/GU : 0.58  
 Colour : 8 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.031  
 Original Gravity : 1.041  
 Total Gravity : 1.043  
 Final Gravity : 1.008

### Fermentables (1 kg)

773 g - Pilsner 3.5 EBC (77.2%)  
 ^ The Malt Miller (UK) MAL-00-074  
 140 g - Vienna Malt 7.8 EBC (14%)  
 53 g - Chateau Wheat Blanc 4.5 EBC (5.3%)  
 35 g - Dark Munich Malt 44 EBC (3.5%)  
 34 g - Bottling - Corn Sugar (Dextrose) 0 EBC

### Hops (20.7 g)

60 min - 3.2 g - Chinook - 11% (19 IBU)

### Hop Stand

10 min hopstand @ 80 °C  
 10 min - 10.5 g - Wakatu (Hallertau Aroma) (W...  
 10 min - 7 g - Tangerine Dream - 10% (3 IBU)

### Miscellaneous

Mash - 0.29 g - Baking Soda (NaHCO3)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Mash - 0.76 g - Calcium Chloride (CaCl2) 33 %...  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.76 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 1.17 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 1.5 g - Gypsum (CaSO4)  
 ^ The Malt Miller (UK) CHE-03-004  
 Mash - 0.5 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3

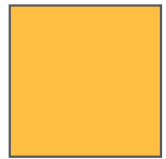
### Yeast

0.5 pkg - White Labs California Ale WLP001

### 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 L  
 Sparge Water : 5.84 L  
 Boil Time : 60 min  
 Total Water : 8.84 L



8 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  
 21 °C - 14 days - Primary  
 21 °C - 14 days - Carbonation  
 21 °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: 5.38  
 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 = 4.8 %, IBU = 32, EBC = 7, OG = 1.045, FG = 1.008.

Mashed in at 53C and continuous rise to 80C over 45 minutes