

Sunshine Superman - 4.7%

Blonde Ale

Author: Geoffrey Shread

Type: All Grain

IBU : 27 (Tinseth)
 BU/GU : 0.6
 Colour : 7 EBC
 Carbonation : 1.9 CO2-vol

Pre-Boil Gravity : 1.032
 Original Gravity : 1.044
 Final Gravity : 1.008

Fermentables (1.07 kg)

743 g - BEST Pale ale 3.2 EBC (69.6%)
 273 g - Vienna 7 EBC (25.6%)
 51 g - Corn Sugar - Dextrose 1 EBC (4.8%)

Hops (10 g)

60 min - 2.4 g - Magnum - 10.7% (13 IBU)
 20 min - 7.6 g - Perle - 5.6% (13 IBU)

Miscellaneous

Mash - 0.29 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 5.091 ml - CRS/AMS (6.3% HCl, 8.6% H2SO4)
 Mash - 0.76 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 1.273 g - Calcium Chloride (dihydrate)
 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 - 0.764 g - Gypsum (Calcium Sulfate)
 Mash - 0.5 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

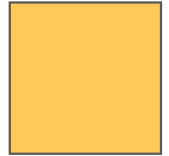
Yeast

25.5 ml - White Labs WLP521 Hornindal Kveik A...

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

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

Mash Water : 3.05 L
 Sparge Water : 5.81 L
 Boil Time : 60 min
 Total Water : 8.86 L



7 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

Mash Steps
 73.3 °C - Strike Temp
 67 °C - 60 min - Strike

Fermentation Profile

Imported
 35 °C - 0 days - Primary

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: 5.39
 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: