

Blonde Ale (20220619) - 4.3%

Blonde Ale

Author: Miðgarð Brewhouse (Cawood, North York...

Type: All Grain

IBU : 27 (Tinseth)
 BU/GU : 0.61
 Colour : 6 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.031
 Original Gravity : 1.042
 Total Gravity : 1.044
 Final Gravity : 1.011

Fermentables (1.04 kg)

926 g - Europils Malt 3.5 EBC (89%)
 ^ Get 'er Brewed (NI) GEB2132
 92 g - Torrified Wheat 4.5 EBC (8.8%)
 ^ Get 'er Brewed (NI) GEB2151
 23 g - Maltodextrin 5.9 EBC (2.2%)
 ^ The Malt Miller (UK) SUG-00-006
 30 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (43.5 g)

45 min - 2.5 g - Nelson Sauvin (T90) - 10.7%...
 ^ The Malt Miller (UK) HOP-07-002
 5 min - 8 g - Ernest - 6.1% (5 IBU)
 5 min - 8 g - Nelson Sauvin (T90) - 10.7% (9...
 ^ The Malt Miller (UK) HOP-07-002

Dry Hops

3 days - 25 g - Ernest - 6.1%

Miscellaneous

Mash - 0.28 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.75 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.75 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.16 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 1.49 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.4 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

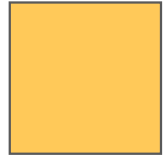
Yeast

0.4 pkg - Fermentis SafAle English Ale S-04
 ^ Brouwmaatje (NL) BM-BL.050.005.8

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

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

Mash Water : 2.78 L
 Sparge Water : 5.99 L
 Boil Time : 60 min
 Total Water : 8.77 L



6 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 71 °C - Strike Temp
 65 °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

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
 Ca 55 Mg 15 Na 45 Cl 75 SO 150

SO/Cl ratio: 2
 Mash pH: 5.4
 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: