

Shambles Brewery - Summer Ale Afternoon Delight (clone) - 4.9%

Blonde Ale

Author: Pig Den Brewing

Type: All Grain

IBU : 23 (Tinseth)
BU/GU : 0.53
Colour : 9 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.032
Original Gravity : 1.042
Total Gravity : 1.044
Final Gravity : 1.007

Fermentables (1.04 kg)

1.014 kg - Ale Malt 6 EBC (98%)
21 g - Caramel Pils 5 EBC (2%)
30 g - Bottling - Sugar, Table (Sucrose) 2 EBC
^ Albert Heijn (NL)

Hops (36.4 g)

Hop Stand

30 min hopstand @ 85 °C
30 min 85 °C - 7 g - Centennial - 10.5% (10 IBU)
30 min 85 °C - 7 g - Citra - 14.1% (13 IBU)

Dry Hops

4 days - 11.2 g - Centennial - 10.5%
4 days - 11.2 g - Citra - 14.1%

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 - 0.4 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3

Yeast

0.3 pkg - Fermentis Safale American US-05

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

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

Mash Water : 3.1 L
Sparge Water : 5.77 L
Boil Time : 60 min
Total Water : 8.87 L



9 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

High fermentability plus mash out
71 °C - Strike Temp
65 °C - 60 min - Temperature
75 °C - 10 min - Mash Out

Fermentation Profile

Ale
20 °C - 14 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: