

Cashmere Beer - 3.4%

Blonde Ale

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Type: All Grain

IBU : 87 (Tinseth)
 BU/GU : 2.52
 Colour : 9 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.025
 Original Gravity : 1.035
 Final Gravity : 1.009

Fermentables (855 g)

610 g - Pale Ale Malt 5.5 EBC (71.4%)
 ^ The Malt Miller (UK) MAL-00-042
 122 g - Wheat Malt 4.1 EBC (14.3%)
 49 g - Amber Malt 50 EBC (5.7%)
 ^ The Malt Miller (UK) MAL-02-000
 37 g - Carapils 4 EBC (4.3%)
 ^ Brouwmaatje (NL) BM-BL.051.307.7/1
 37 g - Torrified Wheat 3.9 EBC (4.3%)
 ^ The Malt Miller (UK) MAL-03-006

Hops (22.8 g)

60 min - 10.6 g - Cashmere (T90) - 7.9% (46 IBU)
 ^ The Malt Miller (GB) HOP-05-028
 30 min - 12.2 g - Cashmere (T90) - 7.9% (41 IBU)
 ^ The Malt Miller (GB) HOP-05-028

Miscellaneous

Mash - 0.3 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.78 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.78 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.2 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 1.55 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.3 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

0.2 pkg - Crossmyloof Beòir

01 Brouwpunt 5L (75min) (rev 4)

Batch Size : 5.6 L
 Boil Size : 8.21 L
 Post-Boil Vol : 5.96 L

Mash Water : 2.45 L
 Sparge Water : 6.67 L
 Boil Time : 75 min
 Total Water : 9.12 L



9 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (75 min)
 71 °C - Strike Temp
 65 °C - 75 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 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: