

NZ Pale Ale - 4.6%

Blonde Ale

Author: GHW@homebrewinguk.com

Type: All Grain

IBU : 28 (Tinseth)
BU/GU : 0.65
Colour : 9 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.032
Original Gravity : 1.043
Final Gravity : 1.008

Fermentables (1.07 kg)

936 g - Pilsner 3.5 EBC (87.7%)
^ The Malt Miller (UK) MAL-00-074
94 g - Munich Malt 24 EBC (8.8%)
^ The Malt Miller (UK) MAL-00-027
37 g - Caramalt 29.5 EBC (3.5%)
^ The Malt Miller (UK) MAL-01-014

Hops (28.6 g)

60 min - 3.3 g - Rakau (Whole) - 8.6% (14 IBU)
^ The Malt Miller (UK) HOP-03-007
10 min - 3 g - Riwaka - 6.5% (4 IBU)
^ Brouwstore (NL) Riw-053 (<https://www.brouws...>)
10 min - 1.9 g - Motueka - 7% (3 IBU)
10 min - 1.9 g - Rakau (Whole) - 8.6% (3 IBU)
^ The Malt Miller (UK) HOP-03-007

Hop Stand

10 min hopstand @ 80 °C
10 min - 3.7 g - Motueka - 7% (1 IBU)
10 min - 3.7 g - Rakau (Whole) - 8.6% (1 IBU)
10 min - 3.7 g - Riwaka - 6.5% (1 IBU)

Dry Hops

10 days - 3.7 g - Motueka - 7%
10 days - 3.7 g - Riwaka - 6.5%

Miscellaneous

Mash - 1 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 2.67 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.99 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1.21 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 2.39 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

0.4 pkg - Fermentis Safale American US-05
^ The Malt Miller (UK) YEA-02-025

01 Brouwpunt 5L (70min) (rev 4)

Batch Size : 5.6 L
Boil Size : 8.06 L
Post-Boil Vol : 5.96 L

Mash Water : 3.2 L
Sparge Water : 6 L
Boil Time : 70 min
Total Water : 9.2 L



9 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

Ale
20 °C - 14 days - Primary

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...)
Ca 100 Mg 15 Na 75 Cl 131 SO 200

SO/Cl ratio: 1.5
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:

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Recipe Notes

Target: ABV = 4.6 %, IBU = 30, OG = 1.045, FG = 1.010.