

Oslo Motueka Pale - 4.2%

Blonde Ale

Author: Geoffrey Shread

Type: All Grain

IBU : 34 (Tinseth)
 BU/GU : 0.89
 Colour : 11 EBC
 Carbonation : 1.9 CO2-vol

Pre-Boil Gravity : 1.030
 Original Gravity : 1.039
 Final Gravity : 1.007

Fermentables (954 g)

875 g - BEST Pale ale 3.2 EBC (91.7%)
 56 g - Flaked Oats 2.7 EBC (5.9%)
 23 g - Red Crystal 250 EBC (2.4%)

Hops (30.3 g)

60 min - 3.7 g - Magnum - 10.7% (21 IBU)
 10 min - 4 g - Motueka - 6.3% (5 IBU)
 10 min - 4 g - Perle - 5.6% (5 IBU)

Hop Stand

10 min hopstand @ 75 °C
 10 min 75 °C - 9.3 g - Motueka - 6.3% (2 IBU)
 10 min 75 °C - 9.3 g - Perle - 5.6% (2 IBU)

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 - 1.15 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 1.48 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
 5 min - Boil - 266.667 g - Whirlfloc
 Primary - 0.133 ml - Brewers Clarex

Yeast

26.7 ml - Bootleg Biology OSLO OSLO

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

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

Mash Water : 2.69 L
 Sparge Water : 6.05 L
 Boil Time : 60 min
 Total Water : 8.74 L



11 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

Mash Steps
 73.3 °C - Strike Temp
 67 °C - 60 min - Strike
 76 °C - 15 min - Sparge

Fermentation Profile

01 Ale + DR + Conditioning
 18 °C - 10 days - Primary
 21 °C - 4 days - Diacetyl rest
 18 °C - 45 days - Conditioning

Water Profile

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:

Recipe Notes

Target: ABV = 4,18 %, IBU = 31.83, EBC = 10.24, OG = 1.038, FG = 1.007.
<https://www.brewersfriend.com/homebrew/recipe/view/1132774/oslo-motueka-pale>