

## Loving Summer Blonde Ale - 5%

### Blonde Ale

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Type: All Grain

IBU : 28 (Tinseth)  
 BU/GU : 0.55  
 Colour : 11 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.039  
 Original Gravity : 1.050  
 Total Gravity : 1.051  
 Final Gravity : 1.013

### Fermentables (1.24 kg)

523 g - Maris Otter Pale Ale Malt 5.9 EBC (42%)  
 ^ The Malt Miller (UK) MAL-00-036  
 523 g - Premiere Pilsner Malt 4 EBC (42%)  
 ^ The Malt Miller (UK) MAL-00-033  
 133 g - Vienna Malt 8 EBC (10.7%)  
 ^ The Malt Miller (UK) MAL-00-014  
 65 g - Victory Malt 49.5 EBC (5.2%)  
 9 g - Bottling - Sugar, Table (Sucrose) 2 EBC  
 ^ Albert Heijn (NL)

### Hops (18.7 g)

60 min - 6.4 g - Tettnang - 4.5% (14 IBU)  
 10 min - 4.1 g - Cascade (T90) - 6.5% (5 IBU)  
 ^ The Malt Miller (UK) HOP-05-005  
 10 min - 4.1 g - Simcoe - 13% (9 IBU)

### Dry Hops

4 days - 4.1 g - Citra - 13.8%

### Miscellaneous

Mash - 0.29 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 - 1.54 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

0.3 pkg - Wyeast Labs London Ale III 1318

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

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

Mash Water : 3.73 L  
 Sparge Water : 5.34 L  
 Boil Time : 60 min  
 Total Water : 9.07 L



11 EBC

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

### Mash Profile

01 One Step Mash (60 min)  
 73.3 °C - Strike Temp  
 67 °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 46 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:

### Recipe Notes

Target: ABV = 5 %, IBU = 29, OG = 1.051, FG = 1.013.

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## Recipe Notes

Resist the temptation to go overboard on the dry hops.

0.73 g/L isn't much, but we want a small bit of resiny, fruity character rather than a full-blown session-IPA experience !