

Harrison's Brewery - Vacant Gesture (clone) - 5.1%

Blonde Ale

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Type: All Grain

IBU : 26 (Tinseth)
 BU/GU : 0.53
 Colour : 11 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.037
 Original Gravity : 1.049
 Final Gravity : 1.010

Fermentables (1.21 kg)

1.07 kg - Maris Otter 7.9 EBC (88.7%)
 110 g - Crisp Pale Wheat Malt 3.5 EBC (9.1%)
 27 g - Carapils 4 EBC (2.2%)

Hops (29.7 g)

60 min - 6.4 g - Challenger - 5.9% (19 IBU)

Hop Stand

30 min hopstand @ 80 °C
 30 min - 6.3 g - Mosaic - 12.25% (7 IBU)

Dry Hops

Day 5 - 8.5 g - Mosaic - 12.25%
 Day 7 - 8.5 g - Mosaic - 12.25%

Miscellaneous

Mash - 0.46 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 1.32 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 1 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 Sparge - 0.98 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

0.2 pkg - White Labs California Ale WLP001

Starter

Step 1: 1 L (109 g DME / 134 g LME)
 170 billion yeast cells
 30 million cells / ml

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

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

Mash Water : 3.62 L
 Sparge Water : 5.42 L
 Boil Time : 60 min
 Total Water : 9.04 L



11 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

SS Brewtech 7 Gallon Chronicle
 19 °C - 5 days - Primary
 21 °C - 1 days - Primary
 14 °C - 4 days - Primary
 4 °C - 4 days - Cold Crash

Water Profile

NL Hoofddorp Rein Tap Water (2020-Q3 WQR) (St...
 Ca 74 Mg 15 Na 68 Cl 92 SO 150

SO/Cl ratio: 1.6
 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: