

## Blonde Ale 20210227 - 4.5%

### British Golden Ale

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Type: All Grain

IBU : 35 (Tinseth)  
 Colour : 8 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.033  
 Original Gravity : 1.044  
 Total Gravity : 1.044  
 Final Gravity : 1.010

### Fermentables (1.09 kg)

488 g - Extra Pale Ale (Lager) Malt 3 EBC (44...  
 ^ The Malt Miller (UK) MAL-00-028  
 488 g - Maris Otter 5.5 EBC (44.9%)  
 ^ The Malt Miller (UK) MAL-00-038  
 110 g - CaraGold 12 EBC (10.1%)  
 ^ The Malt Miller (UK) MAL-01-000  
 7 g - Bottling - Sugar, Table (Sucrose) 2 EBC  
 ^ Albert Heijn (NL)

### Hops (23.8 g)

60 min - 5.5 g - Boadicea (T90) - 8.1% (23 IBU)  
 ^ The Malt Miller (UK) HOP-04-007  
 10 min - 6.1 g - Boadicea (T90) - 8.1% (11 IBU)  
 ^ The Malt Miller (UK) HOP-04-007

### Hop Stand

10 min hopstand @ 80 °C  
 10 min - 8.5 g - Celeia (Styrian Goldings) (T...

### Dry Hops

4 days - 3.7 g - Celeia (Styrian Goldings) (T...

### Miscellaneous

Mash - 0.24 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 0.25 g - Gypsum (CaSO4)  
 ^ The Malt Miller (UK) CHE-03-004  
 Mash - 1.2 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3  
 Sparge - 1.02 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3  
 10 min - Boil - 1.217 g - Irish Moss  
 ^ Brouwstore (NL) 125.249.1

### Yeast

0.5 pkg - Lallemend (LalBrew) Verdant IPA  
 ^ The Malt Miller (UK) YEA-02-051

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

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

Mash Water : 3.26 L  
 Sparge Water : 5.66 L  
 Boil Time : 60 min  
 Total Water : 8.92 L



8 EBC

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

### Mash Profile

01 One Step Mash (60 min)  
 72.7 °C - Strike Temp  
 66.5 °C - 60 min - Temperature

### Fermentation Profile

Ale  
 20 °C - 14 days - Primary

### Water Profile

NL Hoofddorp Rein Tap Water (2020-Q3 WQR) (St...  
 Ca 47 Mg 13 Na 68 Cl 92 SO 75

SO/Cl ratio: 0.8  
 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 = 4.7 %, IBU = 28, EBC = 8, OG = 1.046, FG = 1.010.