Brewfather
www.brewfather.app

Brooklyn Summer Ale (clone) - 4.7%

Blonde Ale
Author: Pig Den Brewing

Type: All Grain

IBU	: 24 (Tinseth)
BU/GU	: 0.51
Colour	: 8 EBC
Carbonation	: 2.3 CO2-vol

Pre-Boil Gravity	: 1.034
Original Gravity	: 1.044
Total Gravity	: 1.047
Final Gravity	: 1.011

Fermentables (1.1 kg)
773 g - Pale Ale Malt (Bairds) 5.9 EBC (70.5%)
323 g - Pilsner (Weyermann) 3.3 EBC (29.5%)
30 g - Bottling - Sugar, Table (Sucrose) 2 EBC
^ Albert Heijn (NL)

Hops (26.1 g)
60 min - 2 g - Cascade - 6% (6 IBU)
30 min - 5.9 g - Cascade - 6% (15 IBU)

Hop Stand
30 min hopstand @ 75 °C
30 min 75 °C - 5.9 g - Willamette - 4.1% (2 IBU)
30 min 75 °C - 4.3 g - Cascade - 6% (2 IBU)

Dry Hops
4 days - 8 g - Amarillo - 9.2%

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 - 0.76 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1.18 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 1.51 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
0.5 pkg - Danstar Nottingham -

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

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

Mash Water	: 3.29 L
Sparge Water	: 5.64 L
Boil Time	: 60 min
Total Water	: 8.93 L

8 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile
Temperature Mash, 2 Step, Light Body
54 °C - Strike Temp
50 °C - 30 min - Protein Rest
67 °C - 45 min - Saccharification
78 °C - 15 min - Mash Out

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 45 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: