

Russian River - Aud Blonde Ale (clone) - 4.6%

Blonde Ale

Author: The Thirsty Otter

Type: All Grain

IBU : 47 (Tinseth)
 BU/GU : 1.08
 Colour : 8 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.030
 Original Gravity : 1.044
 Final Gravity : 1.009

Fermentables (1.08 kg)

700 g - Pale Ale Malt 6 EBC (65.1%)
 ^ Lot # 694-201130-111430-176081-1/1
 ^ The Malt Miller (UK) MAL-00-010
 258 g - Pilsner 3.5 EBC (24%)
 ^ The Malt Miller (UK) MAL-00-074
 118 g - Wheat Malt 4 EBC (11%)
 ^ Lot # 694-201130-111430-176081-1/1
 ^ The Malt Miller (UK) MAL-04-004

Hops (31.2 g)

90 min - 3.5 g - Crystal - 3.5% (7 IBU)
 30 min - 9.2 g - Northern Brewer (T90) - 7.8%...
 ^ The Malt Miller (UK) HOP-06-003

Hop Stand

10 min hopstand @ 80 °C
 10 min - 15 g - HBC 366 (Experimental) - 15%...
 10 min - 3.5 g - Crystal - 3.5% (1 IBU)

Miscellaneous

Mash - 0.32 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.84 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.84 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.29 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 1.67 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.6 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

0.5 pkg - White Labs California Ale WLP001

01 Brouwpunt 5L (90min) (rev 4)

Batch Size : 5.6 L
 Boil Size : 8.66 L
 Post-Boil Vol : 5.96 L

Mash Water : 3.23 L
 Sparge Water : 6.58 L
 Boil Time : 90 min
 Total Water : 9.81 L



8 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

Ale
 20 °C - 14 days - Primary

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: 5.37
 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 = 4.5 %, IBU = 35-40, OG = 1.044, FG = 1.011-1.010.