

## Ghost Ship-ish (clone) - 5.1%

### Blonde Ale

Author: GHW@homebrewinguk.com

Type: All Grain

IBU : 38 (Tinseth)  
 BU/GU : 0.8  
 Colour : 10 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.035  
 Original Gravity : 1.045  
 Total Gravity : 1.048  
 Final Gravity : 1.009

### Fermentables (1.16 kg)

936 g - Maris Otter Pale Ale Malt 5.9 EBC (80...  
 ^ Brouwstore (NL)  
 187 g - Rye Malt 5.9 EBC (16.1%)  
 37 g - Caramalt 35 EBC (3.2%)  
 ^ The Malt Miller (UK) MAL-01-032  
 30 g - Bottling - Sugar, Table (Sucrose) 2 EBC  
 ^ Albert Heijn (NL)

### Hops (33.1 g)

60 min - 7 g - Magnum - 10.7% (38 IBU)  
 ^ The Malt Miller (UK) HOP-06-009  
 0 min - 7.5 g - Mosaic - 11.6%  
 ^ Hopeye (GB) HP-50G-HOPS-MOSIAC (50 grams)  
 0 min - 5.6 g - Amarillo (T90) - 8.4%  
 ^ The Malt Miller (UK) HOP-05-007  
 0 min - 3.7 g - Simcoe - 13%

### Dry Hops

4 days - 3.7 g - Amarillo (T90) - 8.4%  
 4 days - 3.7 g - Mosaic - 11.6%  
 4 days - 1.9 g - Simcoe - 13%

### Miscellaneous

Mash - 0.29 g - Baking Soda (NaHCO3)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Mash - 0.77 g - Calcium Chloride (CaCl2) 33 %...  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.77 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 1.19 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 1.52 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

0.4 pkg - White Labs California Ale WLP001

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

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

Mash Water : 3.48 L  
 Sparge Water : 5.51 L  
 Boil Time : 60 min  
 Total Water : 8.99 L



10 EBC

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

### Mash Profile

01 One Step Mash (60 min)  
 71 °C - Strike Temp  
 65 °C - 60 min - Temperature

### Fermentation Profile

01 Ale + DR + Conditioning  
 20 °C - 14 days - Primary  
 20 °C - 14 days - Carbonation  
 20 °C - 28 days - Conditioning

### Water Profile

02 NL Spa Reine Flat Mineral Water ([www.ah.nl](http://www.ah.nl)...  
 Ca 55 Mg 15 Na 46 Cl 75 SO 150

SO/Cl ratio: 2  
 Mash pH: 5.38  
 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:

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## Recipe Notes

Target: ABV = 4.9 %, IBU = 37, OG = 1.044, FG = 1.007