

Single Tree Spruce 2021 - 6.8%

Blonde Ale

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Type: All Grain

IBU : 9 (Tinseth)
 BU/GU : 0.13
 Colour : 15 EBC
 Carbonation : 2.5 CO2-vol

Pre-Boil Gravity : 1.045
 Original Gravity : 1.068
 Final Gravity : 1.016

Fermentables (1.65 kg)

1.059 kg - Pilsner 3.2 EBC (64.1%)
 398 g - Flaked Corn 1 EBC (24.1%)
 133 g - Rolled Oats 4.3 EBC (8.1%)
 61 g - 15 min - Boil - Molasses 158 EBC (3.7%)

Hops (1.4 g)

60 min - 1.4 g - Magnum (Whole) - 15% (9 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 - 1.66 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
 15 min - Boil - 47.726 ml - Spruce tips, colo...
 1 min - Boil - 47.726 ml - Same

Yeast

0.7 pkg - Fermentis / Safale Safale - English...

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

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

Mash Water : 3.18 L
 Sparge Water : 6.62 L
 Boil Time : 90 min
 Total Water : 9.8 L



15 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

Mash Steps
 72.9 °C - Strike Temp
 66.7 °C - 75 min - Temperature

Fermentation Profile

Imported
 24.4 °C - 0 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: 5.4
 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: