

## Spring Ale 04 - 4.6%

01 Brouwpunt 5L (60min) (rev 4) **Blonde Ale** Author: Womble@homebrewinguk.com Batch Size : 5.6 L Boil Size : 7.76 L Post-Boil Vol : 5.96 L Type: All Grain IBU Mash Water : 25 (Tinseth) : 3.29 L BU/GU : 0.54 Sparge Water : 5.64 L 12 EBC Colour : 12 EBC Boil Time : 60 min Carbonation : 2.4 CO2-vol Total Water : 8.93 L Pre-Boil Gravity : 1.034 Brewhouse Efficiency: 71.8% : 1.044 Mash Efficiency: 73.3% Original Gravity Total Gravity : 1.046 : 1.011 Mash Profile Final Gravity 01 One Step Mash (60 min) 71 °C - Strike Temp Fermentables (1.1 kg) 1.02 kg - Maris Otter Pale Ale Malt 5.9 EBC (... 65 °C - 60 min - Temperature ^ Brouwstore (NL) 75 g - Biscuit Malt 55 EBC (6.9%) Fermentation Profile ^ The Malt Miller (UK) MAL-00-024 01 Ale + DR + Conditioning 30 g - Bottling - Sugar, Table (Sucrose) 2 EBC 18 °C - 10 days - Primary 21 °C - 4 days - Diacetyl rest ^ Albert Heijn (NL) 18 °C - 14 days - Carbonation 18 °C - 28 days - Conditioning Hops (12.8 g) 60 min - 8.3 g - Aramis - 5.9% (25 IBU) 0 min - 4.5 g - Aramis - 5.9% Water Profile 02 NL Spa Reine Flat Mineral Water (www.ah.nl... Miscellaneous Ca 55 Mg 15 Na 45 Cl 75 SO 150 Mash - 0.29 g - Baking Soda (NaHCO3) SO/Cl ratio: 2 ^ Lot # 41190621/3 ^ Brouwstore (NL) 003.106.2 Mash pH: 5.38 Mash - 0.78 g - Calcium Chloride (CaCl2) 33 %... Sparge pH: 6 ^ Lot # 115038 ^ Brouwstore (NL) 055.035.0 Measurements Mash - 0.76 g - Canning Salt (NaCl) ^ Albert Heijn (NL) Mash pH: Mash - 1.18 g - Epsom Salt (MgSO4) Boil Volume: ^ Lot # /2119000091 ^ Brouwstore (NL) 055.027.7 Pre-Boil Gravity: Mash - 1.51 g - Gypsum (CaSO4) ^ The Malt Miller (UK) CHE-03-004 Post-Boil Kettle Volume: Mash - 0.4 ml - Lactic Acid 80% 80% ^ Lot # 20200213 ^ Brouwstore (NL) 003.002.3 Original Gravity: Fermenter Top-Up: 0.4 pkg - Fermentis SafAle English Ale S-04 ^ Brouwpunt (NL) Fermenter Volume:

Final Gravity:

Bottling Volume:

## Recipe Notes

Target: ABV = 4.6 %, IBU = 25, OG = 1.045, FG = 1.007.