

Hopalaa - Session Two (clone) - 4.9%

Blonde Ale

Author: The Thirsty Otter

Type: All Grain

IBU : 22 (Tinseth)
 BU/GU : 0.48
 Colour : 6 EBC
 Carbonation : 2.5 CO2-vol

Pre-Boil Gravity : 1.032
 Original Gravity : 1.043
 Total Gravity : 1.045
 Final Gravity : 1.008

Fermentables (1.06 kg)

773 g - Pilsner 3.5 EBC (73.1%)
 ^ The Malt Miller (UK) MAL-00-074
 155 g - Pale Wheat Malt 4 EBC (14.7%)
 ^ The Malt Miller (UK) MAL-00-032
 52 g - Flaked Oats Including Husk 2 EBC (4.9%)
 ^ The Malt Miller (UK) MAL-03-007
 52 g - TMM Rolled Wheat Flakes 3 EBC (4.9%)
 ^ The Malt Miller (UK) MAL-03-013
 25 g - 10 min - Boil - Milk Sugar (Lactose) 0...
 26 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (28 g)

15 min - 2 g - Mosaic (T90) - 11.8% (7 IBU)
 ^ The Malt Miller (UK) HOP-05-012
 15 min - 2 g - Sabro (HBC 438) (T90) - 14.8%...
 ^ The Malt Miller (UK) HOP-05-024

Hop Stand

10 min hopstand @ 80 °C
 10 min - 6 g - Mosaic (T90) - 11.8% (3 IBU)
 10 min - 6 g - Sabro (HBC 438) (T90) - 14.8%...

Dry Hops

7 days - 6 g - Mosaic (T90) - 11.8%
 7 days - 6 g - Sabro (HBC 438) (T90) - 14.8%

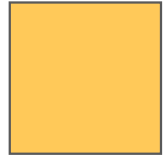
Miscellaneous

Mash - 9 l - NL Spa Reine Flat Mineral Water
 ^ AH (NL)
 Mash - 0.29 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.76 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.76 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.17 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 1.5 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.7 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 Mash - 2 items - pH paper strips 5.2 - 6.8
 ^ Lot # 20200422/1
 ^ Brouwstore (NL) 013.075.7

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

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

Mash Water : 3.1 L
 Sparge Water : 5.77 L
 Boil Time : 60 min
 Total Water : 8.87 L



6 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 68.7 °C - Strike Temp
 63 °C - 60 min - Temperature

Fermentation Profile

01 Ale + DR + Conditioning
 20 °C - 10 days - Primary
 23 °C - 4 days - Diacetyl rest
 20 °C - 45 days - Conditioning

Water Profile

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:

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Recipe Notes

Target: ABV = 4.9 %, IBU = 23, EBC = 9.

Malt is ordered with standard crush @ The Malt Miller (<https://www.themaltmiller.co.uk/>).