

Scarborough Brewery - Chinook (clone) - 4.1%

Blonde Ale

Author: The Thirsty Otter

Type: All Grain

IBU : 19 (Tinseth)
 BU/GU : 0.48
 Colour : 7 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.030
 Original Gravity : 1.040
 Final Gravity : 1.009

Fermentables (975 g)

875 g - Maris Otter 5.5 EBC (89.7%)
 ^ The Malt Miller (UK) MAL-00-038
 100 g - Pale Wheat Malt 3 EBC (10.3%)
 ^ The Malt Miller (UK) MAL-00-047

Hops (12 g)

20 min - 2.5 g - Chinook (T90) - 11.3% (10 IBU)
 ^ The Malt Miller (UK) HOP-05-000
 10 min - 2.5 g - Chinook (T90) - 11.3% (6 IBU)
 ^ The Malt Miller (UK) HOP-05-000

Hop Stand

30 min hopstand @ 70 °C
 30 min 70 °C - 7 g - Chinook (T90) - 11.3% (3...)

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 - 0.75 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.16 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 - 0.5 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 60 min - Boil - 0.15 g - Lipohop K
 ^ Lot # LPK110
 ^ The Malt Miller (UK) CH-03-013
 10 min - Boil - 1 g - Irish Moss
 ^ Lot # 4348
 ^ Brouwstore (NL) 125.249.1
 10 min - Boil - 0.05 g - Lallemand Servomyces
 ^ Lot # 154001112904ABV
 ^ Brouwstore (NL) 050.620.4
 10 min - Boil - 1 items - Wort Chiller
 ^ Brouwstore (NL) 057.020.20
 Bottling - 15 items - 33 cl Steinie bottle (s...
 ^ Brouwstore (NL) 017.500.0

Yeast

0.5 pkg - Lallemand (LalBrew) New England
 ^ Lot # 41305910897711V
 ^ The Malt Miller (UK) YEA-02-044

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

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

Mash Water : 2.93 L
 Sparge Water : 5.89 L
 Boil Time : 60 min
 Total Water : 8.82 L



7 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

Ale
 20 °C - 14 days - Primary

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
 Ca 55 Mg 15 Na 45 Cl 75 SO 150

SO/Cl ratio: 2
 Mash pH: 5.39
 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:

Scarborough Brewery - Chinook (clone)



Recipe Notes

Target: ABV = 4,1 %, IBU = ?