

Citra Perle Gold 2023 - 4.9%

Blonde Ale

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Type: All Grain

IBU : 38 (Tinseth)
 BU/GU : 0.89
 Colour : 8 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.033
 Original Gravity : 1.043
 Final Gravity : 1.006

Fermentables (1.08 kg)

426 g - Maris Otter Malt 6 EBC (39.6%)
 ^ Lot # 2500001777621
 ^ Brouwmaatje (NL) BM-BL.051.513.2/1
 379 g - Pilsner 3.5 EBC (35.3%)
 ^ The Malt Miller (UK) MAL-00-074
 123 g - Wheat Malt 5 EBC (11.4%)
 ^ Lot # 5425000394853
 ^ Brouwmaatje (NL) 051.125.3
 95 g - Munich Malt I 15 EBC (8.8%)
 ^ Brouwmaatje (NL) 051.305.1/1kg
 52 g - Chateau Wheat Blanc 4.5 EBC (4.8%)

Hops (25.4 g)

60 min - 7.4 g - Pilgrim - 10% (38 IBU)
 0 min - 4 g - Citra - 13.8%
 ^ Worcester Hop Shop (UK)
 0 min - 4 g - First Gold (Whole) - 7.5%
 0 min - 4 g - Perle (Whole) - 7%

Dry Hops

4 days - 2 g - Citra - 13.8%
 ^ Worcester Hop Shop (UK)
 4 days - 2 g - First Gold (Whole) - 7.5%
 ^ The Malt Miller (UK) HOP-04-006
 4 days - 2 g - Perle (Whole) - 7%

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 - 0.76 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.17 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 - 0.7 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

0.2 pkg - Fermentis SafAle English Ale S-04
 ^ Lot # 66485 1315 245
 ^ Brouwmaatje (NL) BM-BL.050.005.8
 0.2 pkg - White Labs Saccharomyces "Bruxellen..."

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

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

Mash Water : 3.22 L
 Sparge Water : 5.69 L
 Boil Time : 60 min
 Total Water : 8.91 L



8 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
 18 °C - 10 days - Primary
 21 °C - 4 days - Diacetyl rest
 18 °C - 14 days - Carbonation
 18 °C - 28 days - Conditioning

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: 5.37
 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 = 4.6 %, IBU = 37, EBC = 6, OG = 1.042, FG = 1.008, BHE= 85 %.

Rising Temperature mash 30 C to 78 C.

Pilgrim Pellet (10%) @ 60 Minutes

Citra Pellet (12%) @ 0 Minutes

First Gold (7%) @ 0 Minutes

Perle Leaf (6%) @ 0 Minutes

Citra Pellet @ Hop Tea

First Gold Leaf @ Hop Tea

Perle Leaf @ Hop Tea

Yeast: S04 & 644 slurry