

## Hopala - Session One (clone) - 4.5%

### Blonde Ale

Author: The Thirsty Otter

Type: All Grain

IBU : 23 (Tinseth)  
 BU/GU : 0.53  
 Colour : 6 EBC  
 Carbonation : 2.5 CO2-vol

Pre-Boil Gravity : 1.032  
 Original Gravity : 1.042  
 Total Gravity : 1.044  
 Final Gravity : 1.010

### Fermentables (1.03 kg)

773 g - Pilsner 3.5 EBC (74.9%)  
 ^ The Malt Miller (UK) MAL-00-074  
 155 g - Pale Wheat Malt 4 EBC (15%)  
 ^ The Malt Miller (UK) MAL-00-032  
 52 g - Flaked Oats Including Husk 2 EBC (5%)  
 ^ The Malt Miller (UK) MAL-03-007  
 52 g - TMM Rolled Wheat Flakes 3 EBC (5%)  
 ^ The Malt Miller (UK) MAL-03-013  
 26 g - Bottling - Sugar, Table (Sucrose) 2 EBC  
 ^ Albert Heijn (NL)

### Hops (28.6 g)

15 min - 2.3 g - El Dorado (T90) - 14% (9 IBU)  
 ^ The Malt Miller (UK) HOP-05-013  
 15 min - 2.3 g - Mosaic (T90) - 11.8% (8 IBU)  
 ^ The Malt Miller (UK) HOP-05-012

### Hop Stand

10 min hopstand @ 80 °C  
 10 min - 6 g - El Dorado (T90) - 14% (4 IBU)  
 10 min - 6 g - Mosaic (T90) - 11.8% (3 IBU)

### Dry Hops

7 days - 6 g - El Dorado (T90) - 14%  
 7 days - 6 g - Mosaic (T90) - 11.8%

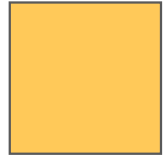
### Miscellaneous

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 - 9 l - NL Spa Reine Flat Mineral Water  
 ^ AH (NL)  
 Mash - 2 items - pH paper strips 5.2 - 6.8  
 ^ Lot # 20200422/1  
 ^ Brouwstore (NL) 013.075.7  
 Sparge - 2 items - pH paper strips 5.2 - 6.8

### 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/>).