



Sol Drifter

6-B Blonde Ale

Size: 5.0 gal

Efficiency: 90.0%

Attenuation: 81.0%

Original Gravity: 1.040

Terminal Gravity: 1.008

Color: 4.84

Alcohol: 4.24%

Bitterness: 18.3

Ingredients:

4.54 lb (71.0%) 2-Row Brewers Malt - added during mash
0.67 lb (10.5%) Red Wheat Malt - added during mash
0.76 lb (12.0%) Vienna Malt - added during mash
0.23 lb (3.6%) 2-Row Carapil Malt - added during mash
0.19 lb (3.0%) 2-Row Caramel Malt 60L - added during mash
0.14 oz (3.9%) Galena (11.4%) - added during boil, boiled 60 m
0.03 lb (13.5%) Fuggle (5.3%) - added during boil, boiled 30 m
0.03 lb (11.4%) Wakatu (8.0%) - added during boil, boiled 15.0 m
1.2 g Yeastex - added during boil, boiled 15 m
0.7 g Brite Break - added during boil, boiled 10 m
0.04 lb (16.6%) Zythos (10.9%) - steeped after boil
0.02 lb (8.3%) Motueka (7.3%) - steeped after boil
0.02 lb (8.3%) Pilgrim (10.5%) - steeped after boil
0.05 lb (20.8%) Motueka (7.3%) - added dry to primary fermenter
0.04 lb (16.6%) Wakatu (8.0%) - added dry to primary fermenter
0.02 oz (0.5%) Pilgrim (10.5%) - added dry to primary fermenter

