



Lemon Basil Blonde

6-B Blonde Ale

Size: 5 gal

Efficiency: 90%

Attenuation: 81%

Original Gravity: 1.040

Terminal Gravity: 1.008

Color: 5.35

Alcohol: 4.28%

Bitterness: 10.8

Ingredients:

4.54 lb (70.4%) 2-Row Brewers Malt - added during mash
0.96 lb (14.8%) Red Wheat Malt - added during mash
0.48 lb (7.4%) Vienna Malt - added during mash
0.24 lb (3.7%) 2-Row Carapils Malt - added during mash
0.24 lb (3.7%) 2-Row Caramel Malt 60L - added during mash
0.11 oz (5.5%) Galena (13.0%) - added during boil, boiled 60m
0.31 oz (14.5%) Wakatu (7.5%) - added during boil, boiled 20m
1.3 g Yeastex - added during boil, boiled 15m
1.0 g Brite Break - added during boil, boiled 10m
0.46 oz (21.8%) Helga (6.0%) - added during boil
0.0 lb Lemon peel (fresh) - added during boil
0.08 lb (58.2%) Helga (6.0%) - added dry to secondary fermenter



MadTree Brewing
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