



The Pilgrim

6-B Blonde Ale

Size: 5.0†gal
Efficiency: 89.0%
Attenuation: 86.0%

Original Gravity: 1.044
Terminal Gravity: 1.006
Color: 6.01
Alcohol: 4.97%
Bitterness: 14.5

Ingredients:

5.04†lb (70.2%) 2-Row Brewers Malt - added during mash
1.2†lb (16.7%) Munich 10L Malt - added during mash
0.48†lb (6.7%) Rye Malt - added during mash
0.26†lb (3.7%) Melanoidin Malt - added during mash
0.19†lb (2.7%) Barley Flakes - added during mash
0.2†lb Cranberries (frozen) - added during boil
0.2†lb Walnut (chopped) - added during boil
0.1†ea Vanilla (whole bean) - added during boil
0.23†oz (30.0%) Galena (11.8%) - added during boil, boiled 60†m
0.23†oz (30.0%) Pilgrim (10.5%) - added during boil, boiled 15†m
0.31†oz (40.0%) Pilgrim (11.0%) - added during boil

