



# Lemon Basil Blonde

6-B Blonde Ale

**Size:** 5 gal  
**Efficiency:** 90.0%  
**Attenuation:** 81.0%

**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 60 m  
0.31 oz (14.5%) Wakatu (7.5%) - added during boil, boiled 20 m  
1.3 g Yeastex - added during boil, boiled 15 m  
1.0 g Brite Break - added during boil, boiled 10 m  
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

