



# 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

