



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 CarapilsÆ 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%) Zythosô (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

