



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 CarapilsÆ 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

