

Blondie pale ale

Blonde Ale

Type: All Grain

Batch Size (fermenter): 19.15 l

Boil Size: 24.91 l

Boil Time: 60 min

End of Boil Volume 22.87 l

Final Bottling Volume: 17.64 l

Fermentation: Ale, Two Stage

Taste Notes:

Date: 12/03/2013

Brewer: AussieDave

Asst Brewer:

Equipment: Pot and Cooler (5 Gal/19 L) - All Grain

Brewhouse Efficiency: 72.00 %

Est Mash Efficiency 82.7 %

Taste Rating(out of 50): 30.0

Ingredients

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Amt	Name	Type	#	%/IBU
4.70 kg	Pale Malt (2 Row) UK (5.9 EBC)	Grain	1	98.7 %
0.06 kg	Caramel/Crystal Malt - 30L (59.1 EBC)	Grain	2	1.3 %
22.18 g	Wakatu [7.50 %] - Boil 60.0 min	Hop	3	19.6 IBUs
8.07 g	Riwaka [5.25 %] - Boil 40.0 min	Hop	4	4.4 IBUs
15.00 g	Wakatu [7.50 %] - Boil 0.0 min	Hop	5	0.0 IBUs
1.0 pkg	SafAle English Ale (DCL/Fermentis #S-04) [23.66 ml]	Yeast	6	-
5.00 g	Riwaka [5.25 %] - Dry Hop 5.0 Days	Hop	7	0.0 IBUs

Beer Profile

Est Original Gravity: 1.054 SG

Est Final Gravity: 1.012 SG

Estimated Alcohol by Vol: 5.5 %

Bitterness: 24.0 IBUs

Est Color: 10.1 EBC

Measured Original Gravity: 1.046 SG

Measured Final Gravity: 1.010 SG

Actual Alcohol by Vol: 4.7 %

Calories: 427.1 kcal/l

Mash Profile

Mash Name: Single Infusion, Light Body, No Mash Out

Sparge Water: 18.20 l

Sparge Temperature: 75.6 C

Adjust Temp for Equipment: TRUE

Total Grain Weight: 4.77 kg

Grain Temperature: 22.2 C

Tun Temperature: 22.2 C

Mash PH: 5.20

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 12.43 l of water at 73.8 C	65.6 C	75 min

Sparge Step: Fly sparge with 18.20 l water at 75.6 C

Mash Notes: Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

Carbonation and Storage

Carbonation Type: Bottle

Pressure/Weight: 103.73 g

Keg/Bottling Temperature: 21.1 C

Fermentation: Ale, Two Stage

Volumes of CO2: 2.3

Carbonation Used: Bottle with 103.73 g Corn Sugar

Age for: 30.00 days

Storage Temperature: 18.3 C

Notes

Created with [BeerSmith](#)