

Freedom Ale AG (Dry)

Blonde Ale (18 A)

Type: All Grain
Batch Size: 5.25 gal
Boil Size: 6.73 gal
Boil Time: 60 min
End of Boil Vol: 5.73 gal
Final Bottling Vol: 5.00 gal
Fermentation: Ale, Two Stage

Date: 14 Feb 2017
Brewer:
Asst Brewer:
Equipment: Brew Pot (7.5 gal) and Igloo Cooler (10 Gal)
Efficiency: 68.00 %
Est Mash Efficiency: 71.2 %
Taste Rating: 30.0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
5 lbs	2-Row (Pilot) (1.8 SRM)	Grain	1	50.0 %
3 lbs	6-Row (Pilot) (1.8 SRM)	Grain	2	30.0 %
1 lbs	Caramel Malt - 10L (Briess) (10.0 SRM)	Grain	3	10.0 %
1 lbs	Corn - Yellow, Flaked (Briess) (1.3 SRM)	Grain	4	10.0 %
1.00 oz	Liberty [4.30 %] - Boil 60.0 min	Hop	5	16.5 IBUs
1.00 oz	Liberty [4.30 %] - Boil 5.0 min	Hop	6	3.3 IBUs
1.0 pkg	Safale American (DCL/Fermentis #US-05) [50...	Yeast	7	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.047 SG
Est Final Gravity: 1.008 SG
Estimated Alcohol by Vol: 5.1 %
Bitterness: 19.7 IBUs
Est Color: 4.3 SRM

Measured Original Gravity: 1.046 SG
Measured Final Gravity: 1.010 SG
Actual Alcohol by Vol: 4.7 %
Calories: 151.6 kcal/12oz

Mash Profile

Mash Name: Single Infusion, Light Body, Batch Sparge
Sparge Water: 4.80 gal
Sparge Temperature: 168.0 F
Adjust Temp for Equipment: FALSE
Est Mash PH: 5.70
Measured Mash PH: 5.20

Total Grain Weight: 10 lbs
Grain Temperature: 72.0 F
Tun Temperature: 72.0 F
Target Mash PH: 5.20
Mash Acid Addition:
Sparge Acid Addition:

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 3.38 gal of water at 158.3 F	148.0 F	75 min

Sparge: Batch sparge with 2 steps (Drain mash tun , 4.80gal) of 168.0 F water

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: 4.73 oz
Keg/Bottling Temperature: 70.0 F
Fermentation: Ale, Two Stage

Volumes of CO2: 2.6
Carbonation Used: Bottle with 4.73
oz Corn Sugar
Age for: 30.00 days
Storage Temperature: 65.0 F

Notes

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