

# Bad Girl Blonde 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:

Prepare for Brewing

- Clean and Prepare Brewing Equipment
- Total Water Needed: 8.12 gal
- Mash Water Acid:

Mash or Steep Grains

## Mash Ingredients

Amt	Name	Type	#	%/IBU
7 lbs	Pilsen Malt 2-Row (Briess) (1.0 SRM)	Grain	1	73.7 %
1 lbs	Caramel Malt - 10L (Briess) (10.0 SRM)	Grain	2	10.5 %
1 lbs	Wheat, Torrified (1.7 SRM)	Grain	3	10.5 %
8.0 oz	Carapils (Briess) (1.5 SRM)	Grain	4	5.3 %

## Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 3.22 gal of water at 162.8 F	152.0 F	60 min

- Sparge Water Acid:
- Batch sparge with 2 steps (Drain mash tun , 4.90gal) of 168.0 F water
- Add water to achieve boil volume of 6.73 gal
- Estimated pre-boil gravity is 1.037 SG

## Boil Ingredients

Amt	Name	Type	#	%/IBU
1.00 oz	Liberty [4.30 %] - Boil 60.0 min	Hop	5	16.7 IBUs
1.00 oz	Saaz [3.75 %] - Boil 5.0 min	Hop	6	2.9 IBUs
1.00 oz	Orange Peel, Sweet (Boil 5.0 mins)	Spice	7	-
0.50 oz	Coriander Seed (Boil 5.0 mins)	Spice	8	-

- Estimated Post Boil Vol: 5.73 gal and Est Post Boil Gravity: 1.045 SG

Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter

- Add water if needed to achieve final volume of 5.25 gal

### Pitch Yeast and Measure Gravity and Volume

#### Fermentation Ingredients

Amt	Name	Type	#	%/IBU
1.0 pkg	Safale American (DCL/Fermentis #US-05) [50....	Yeast	9	-

- Measure Actual Original Gravity \_\_\_\_\_ (Target: 1.045 SG)  
 Measure Actual Batch Volume \_\_\_\_\_ (Target: 5.25 gal)  
 Add water if needed to achieve final volume of 5.25 gal

#### Fermentation

- 14 Feb 2017 - Primary Fermentation (7.00 days at 67.0 F ending at 67.0 F)  
 21 Feb 2017 - Secondary Fermentation (7.00 days at 67.0 F ending at 67.0 F)

#### Dry Hop and Bottle/Keg

- Measure Final Gravity: \_\_\_\_\_ (Estimate: 1.010 SG)  
 Date Bottled/Kegged: 28 Feb 2017 - Carbonation: Bottle with 4.73 oz Corn Sugar  
 Age beer for 30.00 days at 65.0 F  
 30 Mar 2017 - Drink and enjoy!

#### Notes