

Blonde 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:

Prepare for Brewing

- Clean and Prepare Brewing Equipment
- Total Water Needed: 8.18 gal
- Mash Water Acid:

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU
9 lbs	Pilsen Malt 2-Row (Briess) (1.0 SRM)	Grain	1	90.0 %
8.0 oz	Caramel Malt - 10L (Briess) (10.0 SRM)	Grain	2	5.0 %
8.0 oz	Carapils (Briess) (1.5 SRM)	Grain	3	5.0 %

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 3.38 gal of water at 162.8 F	152.0 F	60 min

- Sparge Water Acid:
- Batch sparge with 2 steps (Drain mash tun , 4.80gal) of 168.0 F water
- Add water to achieve boil volume of 6.73 gal
- Estimated pre-boil gravity is 1.039 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU
1.00 oz	Liberty [4.30 %] - Boil 60.0 min	Hop	4	16.4 IBUs
1.00 oz	Liberty [4.30 %] - Boil 0.0 min	Hop	5	0.0 IBUs

- Estimated Post Boil Vol: 5.73 gal and Est Post Boil Gravity: 1.048 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	SafBrew Ale (DCL/Fermentis #S-33) [23.66 ml]	Yeast	6	-

- Measure Actual Original Gravity _____ (Target: 1.048 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: 1.012 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