

Blonde Ale

Blonde Ale

Type: All Grain

Batch Size: 12.50 gal

Boil Size: 15.02 gal

Boil Time: 60 min

Taste Rating(out of 50): 35.0

Taste Notes:

Date: 10/29/2008

Brewer: Mike Coisman

Asst Brewer:

Equipment: Brew Pot (12.5 gal) and Igloo Cooler (10 Gal)

Brewhouse Efficiency: 82.00

Ingredients

Amount	Item	Type	% or IBU
15.00 lb	Pale Malt (2 Row) US (2.0 SRM)	Grain	78.95 %
4.00 lb	Wheat Malt, Ger (2.0 SRM)	Grain	21.05 %
1.25 oz	Northern Brewer [9.00 %] (60 min)	Hops	20.1 IBU
1.00 oz	Centennial [9.50 %] (5 min)	Hops	2.8 IBU
0.50 tsp	Yeast Nutrient (Boil 45.0 min)	Misc	
1.00 tsp	Irish Moss (Boil 15.0 min)	Misc	
12.50 gal	Pilsen, Czech	Water	
1 Pkgs	American Ale (Wyeast Labs #1056)	Yeast-Ale	

Beer Profile

Est Original Gravity: 1.046 SG

Measured Original Gravity: 1.010 SG

Est Final Gravity: 1.011 SG

Measured Final Gravity: 1.005 SG

Estimated Alcohol by Vol: 4.53 %

Actual Alcohol by Vol: 0.65 %

Bitterness: 23.0 IBU

Calories: 43 cal/pint

Est Color: 3.2 SRM

Color:



Mash Profile

Mash Name: Single Infusion, Medium Body, Batch Sparge

Total Grain Weight: 19.00 lb

Sparge Water: 1.07 gal

Grain Temperature: 72.0 F

Sparge Temperature: 168.0 F

TunTemperature: 72.0 F

Adjust Temp for Equipment: TRUE

Mash PH: 5.4 PH

Single Infusion, Medium Body, Batch Sparge

Step Time	Name	Description	Step Temp
45 min	Mash In	Add 26.03 qt of water at 167.8 F	153.0 F
15 min	Sparge 1	Add 24.32 qt of water at 187.0 F	168.0 F
5 min	Sparge 2	Add 15.58 qt of water at 172.5 F	169.0 F

Mash Notes: Simple single infusion mash for use with most modern well

modified grains (about 95% of the time).

Carbonation and Storage

Carbonation Type: Kegged
(Forced CO2)

Volumes of CO2: 2.4

Pressure/Weight: 13.7 PSI

Carbonation Used: -

Keg/Bottling Temperature: 45.0 F **Age for:** 28.0 days

Storage Temperature: 52.0 F

Notes

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