Collaboration 2024

Blonde Ale (6 B)

Type: All Grain
Batch Size: 100.00 gal
Boil Size: 113.38 gal
Boil Time: 60 min
End of Boil Vol: 109.38 gal
Final Bottling Vol: 95.00 gal
Fermentation: Ale, Two Stage

Date: 29 May 2019
Brewer:
Asst Brewer:
Equipment: ABE 3 BBL
Efficiency: 75.00 %
Est Mash Efficiency: 78.8 %
Taste Rating: 30.0

Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
165 lbs	Pale Ale Malt 2-Row (Briess) (3.5 SRM)	Grain	1	84.6 %	12.89 gal
10 lbs	Caramel/Crystal Malt - 10L (10.0 SRM)	Grain	2	5.1 %	0.78 gal
10 lbs	Munich Malt (Simpsons) (10.9 SRM)	Grain	3	5.1 %	0.78 gal
5 lbs	Carafoam (2.0 SRM)	Grain	4	2.6 %	0.39 gal
5 lbs	Carapils (Briess) (1.5 SRM)	Grain	5	2.6 %	0.39 gal
6.00 oz	Magnum [12.00 %] - Boil 60.0 min	Hop	6	13.4 IBUs	-
3.00 oz	Willamette [5.50 %] - Boil 15.0 min	Hop	7	2.0 IBUs	-
3.00 oz	Willamette [5.50 %] - Steep/Whirlpool 15.0 min, 194.4 F	Hop	8	0.7 IBUs	-
1.0 pkg	SafAle English Ale (DCL/Fermentis #S-04) [23.66 ml]	Yeast	9	-	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.053 SG
Est Final Gravity: 1.012 SG
Estimated Alcohol by Vol: 5.4 %
Bitterness: 16.2 IBUs
Est Color: 6.0 SRM

Measured Original Gravity: 1.047 SG
Measured Final Gravity: 1.004 SG
Actual Alcohol by Vol: 5.7 %
Calories: 152.1 kcal/12oz

Mash Profile

Mash Name: Single Infusion, Light Body, No Mash Out
Sparge Water: 75.84 gal
Sparge Temperature: 168.0 F
Adjust Temp for Equipment: TRUE
Est Mash PH: 5.65
Measured Mash PH: 5.20

Total Grain Weight: 195 lbs
Grain Temperature: 68.0 F
Tun Temperature: 68.0 F
Target Mash PH: 5.20
Mash Acid Addition: None
Sparge Acid Addition: None

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 60.94 gal of water at 167.8 F	150.0 F	75 min

Sparge: Fly sparge with 75.84 gal water at 168.0 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: Keg
Pressure/Weight: 12.54 PSI
Keg/Bottling Temperature: 45.0 F
Fermentation: Ale, Two Stage
Fermenter:

Volumes of CO2: 2.3
Carbonation Est: Keg with 12.54 PSI
Carbonation (from Meas Vol): Keg with 12.54 PSI
Age for: 1.00 days
Storage Temperature: 65.0 F

Notes

Created with BeerSmith