

American Blonde - Wedding

Blonde Ale (18 A)

Type: All Grain
Batch Size: 13.00 gal
Boil Size: 16.53 gal
Boil Time: 90 min
End of Boil Vol: 14.58 gal
Final Bottling Vol: 12.50 gal
Fermentation: Ale, Single Stage

Date: 08/25/18
Brewer:
Asst Brewer:
Equipment: Morebeer Tippy (10 gal batch)
Efficiency: 80.00 %
Est Mash Efficiency: 86.2 %
Taste Rating: 30.0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
22.50 gal	Reverse Osmosis	Water	1	-	-
10.00 g	Calcium Chloride (Mash)	Water Agent	2	-	-
6.00 g	Gypsum (Calcium Sulfate) (Mash)	Water Agent	3	-	-
4.00 g	Epsom Salt (MgSO4) (Mash)	Water Agent	4	-	-
20 lbs	Viking Pilsner Malt (2.0 SRM)	Grain	5	87.0 %	1.56 gal
2 lbs	Viking Pale Cookie Malt (12.7 SRM)	Grain	6	8.7 %	0.16 gal
1 lbs	Caravienne Malt (22.0 SRM)	Grain	7	4.3 %	0.08 gal
0.70 oz	Northern Brewer [7.50 %] - Boil 60.0 min	Hop	8	7.5 IBUs	-
2.00 oz	Amarillo [10.20 %] - Boil 10.0 min	Hop	9	10.5 IBUs	-
1.00 oz	Cryo - Mosaic [22.00 %] - Boil 5.0 min	Hop	10	6.2 IBUs	-
1.0 pkg	German Ale/Kolsch (White Labs #WLP029) [35.49 ml]	Yeast	11	-	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.053 SG
Est Final Gravity: 1.011 SG
Estimated Alcohol by Vol: 5.5 %
Bitterness: 24.2 IBUs
Est Color: 5.3 SRM

Measured Original Gravity: 1.054 SG
Measured Final Gravity: 1.010 SG
Actual Alcohol by Vol: 5.8 %
Calories: 178.9 kcal/12oz

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 35.15 qt of water at 162.2 F	150.0 F	60 min

Sparge: Fly sparge with 11.01 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).

Date	Tempera...	Gravity	
08/25/18 17:50:49	62.0 F	1.054 SG	0.7
08/28/18 13:02:15	62.0 F	1.024 SG	3.5
08/29/18 12:01:18	62.0 F	1.018 SG	4.5
08/29/18 13:01:27	65.0 F	-	4.5
08/30/18 12:51:30	65.0 F	1.011 SG	5.5
09/02/18 16:12:23	65.0 F	1.010 SG	8.7

Fermentation and Age Profile

