

# Blonde Ale

(5 gallons/19 L, **PARTIAL MASH**)

OG = 1.049 (12.1 °P)

FG = 1.011 (2.8 °P)

IBU = 20 SRM = 5 ABV = 5.0%

## Ingredients

- 6.3 lb. (2.85 kg) light liquid malt extract (2 °L),  
or substitute 5.1 lbs. (2.3 kg) fresh, light dried malt extract
- 0.50 lb. (227 g) Crystal malt (15 °L)
- 4.1 AAU Willamette hops (60 min) (0.82 oz./23 g of 5% alpha acids)  
or substitute with Willamette, Glacier, U.S. Fuggle, U.S. Tettnang,  
or Styrian Golding hops
- White Labs WLP001 (California Ale) or Fermentis Safale US-05 yeast

## Step by Step

Mill or coarsely crack the specialty malt and place loosely in a grain bag. Avoid packing the grains too tightly in the bag, using more bags if needed. Steep the bag in about 0.5 gallons (~2 L) of water at roughly 170 °F (77 °C) for about 30 minutes. Lift the grain bag out of the steeping liquid and rinse with warm water. Allow the bags to drip into the kettle for a few minutes while you add the malt extract. Do not squeeze the bags. Add enough water to the steeping liquor and malt extract to make a pre-boil volume of 5.9 gallons (22.3 L) and a gravity of 1.042 (10.4 °P). Stir thoroughly to help dissolve the extract and bring to a boil.

Once the wort is boiling, add the bittering hops. The total wort boil time is 60min. after adding the bittering hops. During that time add the Irish moss or other kettle finings at 15 minutes before shut-down.

Chill the wort to 70-75 °F and aerate thoroughly.

Pitch the yeast.

Ferment at 67 °F (19 °C) until the yeast drops clear. At this temperature and with healthy yeast, fermentation should be complete in about one week. Allow the lees to settle and the brew to mature without pressure for another two days after fermentation appears finished. Rack to a keg and force carbonate or rack to a bottling bucket, add priming sugar, and bottle. Target a carbonation level of 2.4 volumes by adding 4oz of corn sugar to the beer at room temp of 70 F.

Leave the bottles in a warm place around 70-75F, bottles should be in box or covered fr50m direct sun.

10 days after bottling beer should be ready for tasting.