



## Brewing Steps: AG Blonde Ale

Blonde Ale (18 A)

**Type:** All Grain

**Date:** 21 Oct 2021

**Batch Size (fermenter):** 5.00 gal

**Brewer:**

**Boil Size:** 6.53 gal

**Asst Brewer:**

**Boil Time:** 60 min

**Equipment:** All Grain - Standard 5 Gal/19l Batch - Cooler

**Final Bottling Volume:** 4.60 gal

**Brewhouse Efficiency:** 72.00

**Fermentation:** Ale, Two Stage

**Taste Rating(out of 50):** 30.0

**Taste Notes:**

Prepare for Brewing						
	No yeast starter used					
	Clean and Prepare Brewing Equipment					
	Total Water Needed: 7.86 gal					
	Mash Water Acid Treatment: None					
Mash or Steep Grains						
	Mash Ingredients					
Amt	Name	Type	#	%/IBU	Volume	
8.38 lb	Base Malt 2 Row (Proximity) (2.0 SRM)	Grain	1	93.1 %	0.65 gal	
0.38 lb	Honey Malt (Gambrinus) (25.0 SRM)	Grain	2	4.2 %	0.03 gal	
0.25 lb	Crystal 15L (Proximity) (15.0 SRM)	Grain	3	2.8 %	0.02 gal	
	Mash Steps					
Name	Description	Step Temperature	Step Time			
Mash In	Add 11.25 qt of water at 163.7 F	152.0 F	60 min			
	Sparge Water Acid Treatment: None					
	Fly sparge with 5.05 gal water at 168.0 F					
Boil Wort						
	Add water to achieve boil volume of 6.53 gal					
	Estimated pre-boil gravity is 1.042 SG					
	Boil Ingredients					
Amt	Name	Type	#	%/IBU	Volume	
0.80 oz	Fuggle [4.50 %] - Boil 60.0 min	Hop	4	12.7 IBUs	-	
0.20 oz	Fuggle [4.50 %] - Boil 20.0 min	Hop	5	1.9 IBUs	-	

	Estimated Post Boil Vol: 5.99 gal and Est Post Boil Gravity: 1.048 SG					
<b>Cool and Prepare Fermentation</b>						
	Cool wort to fermentation temperature					
	Transfer wort to fermenter					
	Add water to achieve final volume of 5.00 gal					
	Fermentation Ingredients					
	<b>Amt</b>	<b>Name</b>	<b>Type</b>	<b>#</b>	<b>%/IBU</b>	<b>Volume</b>
	1.0 pkg	California Ale (White Labs #WLP001) [35.49 ml]	Yeast	6	-	-
	Measure Actual Original Gravity _____ (Target: 1.048 SG)					
	Measure Actual Batch Volume _____ (Target: 5.00 gal)					
<b>Fermentation</b>						
	21 Oct 2021 - Primary Fermentation (4.00 days at 67.0 F ending at 67.0 F)					
	25 Oct 2021 - Secondary Fermentation (10.00 days at 67.0 F ending at 67.0 F)					
	Dry Hop and Prepare for Bottling/Kegging					
	Measure Final Gravity: _____ (Estimate: 1.010 SG)					
	Date Bottled/Kegged: 04 Nov 2021 - Carbonation: Bottle with 3.61 oz Corn Sugar					
	Age beer for 30.00 days at 65.0 F					
	04 Dec 2021 - Drink and enjoy!					
<b>Notes</b>						
Created with <a href="#">BeerSmith</a>						