

## Brewing Steps: AG Blonde Ale

Blonde Ale (18 A)

*Type:* All Grain *Batch Size (fermenter):* 5.00 gal *Boil Size:* 6.53 gal

Boil Time: 60 min

*Final Bottling Volume:* 4.60 gal *Fermentation:* Ale, Two Stage *Taste Notes:* 

Date: 21 Oct 2021 Brewer: Asst Brewer: Equipment: All Grain - Standard 5 Gal/19l Batch -Cooler Brewhouse Efficiency: 72.00 Taste Rating(out of 50): 30.0

	Prepare for Brewing				
No yeast s	tarter used				
Clean and	Prepare Brewing Equipment				
Total Wate	er Needed: 7.86 gal				
Mash Wat	er Acid Treatment: None				
	Mash or Steep Grains				
	Mash Ingredients				
			#		Volume
		-			
		-			0.03 gal 0.02 gal
0.2310		Orain	5	2.0 /0	0.02 yai
	•		Sten	ç	Step
Name	Description	TemperatureTime			
Mash In	Add 11.25 qt of water at 163.7 F		152.0	F 6	60 min
Sparge Wa	ater 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	Туре	#		Volume
0.80 oz	Fuggle [4.50 %] - Boil 60.0 min	Нор	4	IBUs	-
0.20 oz	Fuggle [4.50 %] - Boil 20.0 min	Нор	5	1.9 IBUs	-
	Clean and Total Wate Mash Wate Mash Wate 8.38 lb 0.38 lb 0.25 lb Name Mash In Sparge Wa Fly sparge Add water Estimated Amt 0.80 oz	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       Mash Steps       Mash Steps       Name       Description       Mash In       Add 11.25 qt of water at 163.7 F       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       Mate       0.80 oz       Fuggle [4.50 %] - Boil 60.0 min	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 Water Acid Treatment: None       Mash or Steep Grains       Mash Ingredients       Amt     Name       Sase Malt 2 Row (Proximity) (2.0 SRM)     Grain       0.38 lb     Base Malt 2 Row (Proximity) (2.0 SRM)     Grain       0.25 lb     Crystal 15L (Proximity) (15.0 SRM)     Grain       Mash Steps     Mash Steps       Name     Description       Mash In     Add 11.25 qt of water at 163.7 F       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       0.80 oz     Fuggle [4.50 %] - Boil 60.0 min	No yeast starter used       Clean and Prepare Brewing Equipment       Total Water Needed: 7.86 gal       Mash Water Acid Treatment: None       Mash or Steep Grains       Amt     Name       Type #       8.38 lb     Base Malt 2 Row (Proximity) (2.0 SRM)       0.38 lb     Honey Malt (Gambrinus) (25.0 SRM)     Grain 1       0.38 lb     Honey Malt (Gambrinus) (25.0 SRM)     Grain 2       0.25 lb     Crystal 15L (Proximity) (15.0 SRM)     Grain 3       Mash Steps       Name     Description     Step       Mash In     Add 11.25 qt of water at 163.7 F     152.0       Sparge Water Acid Treatment: None     Ely 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 #       0.80 oz     Fuggle [4.50 %] - Boil 60.0 min     Hop 4	No yeast starter used       Clean and Prepare Brewing Equipment       Total Water Needed: 7.86 gal       Mash Water Acid Treatment: None       Mash or Steep Grains       Amt     Name       Mash Ingredients       Amt     Name       Mash Base Malt 2 Row (Proximity) (2.0 SRM)     Grain 1 93.1 %       0.38 lb     Base Malt 2 Row (Proximity) (2.0 SRM)     Grain 2 4.2 %       0.25 lb     Crystal 15L (Proximity) (15.0 SRM)     Grain 3 2.8 %       Mash Steps     Mash Steps       Name     Description     Step       Mash In     Add 11.25 qt of water at 163.7 F     152.0 F       Sparge Water Acid Treatment: None     F     Step       Fly sparge with 5.05 gal water at 168.0 F     Step     Step       Boil Wort     Add water to achieve boil volume of 6.53 gal     Estimated pre-boil gravity is 1.042 SG       Boil Ingredients     Mant     Name     Type # %/IBU       0.80 oz     Fuggle [4.50 %] - Boil 60.0 min     Hop     4 12.7       IBUs     O 20 oz     Euggle [4.50 %] - Boil 20.0 min     Hop     5 1.9

Estimated Post Boil Vol: 5.99 gal and Est Post Boil Gravity: 1.048 SG						
Cool and Prepare Fermentation						
Cool wort to fermentation temperature						
Transfer wort to fermenter						
Add water to achieve final volume of 5.00 gal						
Fermentation Ingredients						
AmtNameType# %/IBUVolume1.0 pkgCalifornia Ale (White Labs #WLP001) [35.49 ml] Yeast6						
Measure Actual Original Gravity (Target: 1.048 SG)						
Measure Actual Batch Volume (Target: 5.00 gal)						
Fermentation						
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!						
Notes						
Created with BeerSmith						