

Jay's Blonde Ale Rev. 1

Blonde Ale (18 A)

Type: All Grain
Batch Size: 5.00 gal
Boil Size: 7.05 gal
Boil Time: 45 min
End of Boil Vol: 5.99 gal
Final Bottling Vol: 4.60 gal
Fermentation: Ale, Single Stage

Date: 23 Mar 2023
Brewer:
Asst Brewer:
Equipment: BIAB - Standard 5 Gal/19 l
 Batch
Efficiency: 70.00 %
Est Mash Efficiency: 80.5 %
Taste Rating: 30.0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
7.81 gal	Distilled Water	Water	1	-	-
1.67 g	Calcium Chloride (Mash)	Water Agent	2	-	-
0.65 g	Gypsum (Calcium Sulfate) (Mash)	Water Agent	3	-	-
0.50 g	Epsom Salt (MgSO4) (Mash)	Water Agent	4	-	-
0.26 g	Salt (Mash)	Water Agent	5	-	-
7 lbs 12.1 oz	Pale Malt (2 Row) US (2.0 SRM)	Grain	6	79.9 %	0.61 gal
1 lbs 4.2 oz	Vienna Malt (3.5 SRM)	Grain	7	13.0 %	0.10 gal
11.0 oz	Carafoam (2.0 SRM)	Grain	8	7.1 %	0.05 gal
3.19 g	Calcium Chloride (Sparge)	Water Agent	9	-	-
1.25 g	Gypsum (Calcium Sulfate) (Sparge)	Water Agent	10	-	-
0.95 g	Epsom Salt (MgSO4) (Sparge)	Water Agent	11	-	-
0.49 g	Salt (Sparge)	Water Agent	12	-	-
0.60 oz	Cascade [5.50 %] - Boil 45.0 min	Hop	13	10.9 IBUs	-
1.0 pkg	Safale American (DCL/Fermentis #US-05) [50.28 ml]	Yeast	14	-	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.049 SG
Est Final Gravity: 1.009 SG
Estimated Alcohol by Vol: 5.2 %
Bitterness: 10.9 IBUs
Est Color: 3.7 SRM

Measured Original Gravity: 1.046 SG
Measured Final Gravity: 1.010 SG
Actual Alcohol by Vol: 4.7 %
Calories: 151.6 kcal/12oz

Mash Profile

Mash Name: BIAB, Full Body
Sparge Water: 0.00 gal
Sparge Temperature: 168.1 F
Adjust Temp for Equipment: TRUE
Est Mash PH: 5.67
Measured Mash PH: 6.30

Total Grain Weight: 9 lbs 11.2 oz
Grain Temperature: 72.0 F
Tun Temperature: 72.0 F
Target Mash PH: 5.20
Mash Acid Addition: 21.0 ml (1.4 tbsp)
 Lactic Acid (88%)
Sparge Acid Addition: None

Mash Steps

Name	Description	Step Temperature	Step Time
Saccharification	Add 31.06 qt of water at 156.0 F	150.0 F	45 min
Mash Out	Heat to 168.0 F over 7 min	168.0 F	10 min

Sparge: If steeping, remove grains, and prepare to boil wort

Mash Notes: Brew in a bag method where the full boil volume is mashed within the boil vessel and then the grains are withdrawn at the end of the mash. No active sparging is required. This is a full body beer profile.

Carbonation and Storage

Carbonation Type: Keg
Pressure/Weight: 12.54 PSI
Keg/Bottling Temperature: 45.0 F
Fermentation: Ale, Single 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: 30.00 days
Storage Temperature: 65.0 F

Notes

Created with *BeerSmith*