

## Burt's Blonde Ale 042916

Blonde Ale (18 A)

Jim Burt

**Type:** All Grain  
**Batch Size:** 5.50 gal  
**Boil Size:** 8.27 gal  
**Boil Time:** 60 min  
**End of Boil Vol:** 7.02 gal  
**Final Bottling Vol:** 5.00 gal  
**Fermentation:** Ale, Single Stage

**Date:** 15 Jan 2016  
**Brewer:** Jim Burt  
**Asst Brewer:**  
**Equipment:** J&J Bayou Classic 16 Gal. BIAB  
**Efficiency:** 64.00 %  
**Est Mash Efficiency:** 78.5 %  
**Taste Rating:** 30.0

**Taste Notes:**

## Ingredients

Amt	Name	Type	#	%/IBU
4.00 g	Gypsum (Calcium Sulfate) (Mash 60.0 mins)	Water Agent	1	-
1.00 g	Epsom Salt (MgSO4) (Mash 60.0 mins)	Water Agent	2	-
10 lbs	Pale Malt (2 Row) GER (3.0 SRM)	Grain	3	91.7 %
8.0 oz	Caramel/Crystal Malt - 20L (20.0 SRM)	Grain	4	4.6 %
6.4 oz	Acidulated (Weyermann) (1.8 SRM)	Grain	5	3.7 %
1.00 oz	Willamette [5.20 %] - Boil 60.0 min	Hop	6	16.3 IBUs
1.00 tbs	Irish Moss (Boil 15.0 mins)	Fining	7	-
1.00 oz	Cascade [5.50 %] - Boil 5.0 min	Hop	8	3.4 IBUs
1.10 Items	Campden Tablet (Boil 0.0 mins)	Water Agent	9	-
1.0 pkg	Safale American (DCL/Fermentis #US-05) [50.28 ml]	Yeast	10	-

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1.046 SG  
**Est Final Gravity:** 1.008 SG  
**Estimated Alcohol by Vol:** 5.0 %  
**Bitterness:** 19.7 IBUs  
**Est Color:** 5.1 SRM

**Measured Original Gravity:** 1.046 SG  
**Measured Final Gravity:** 1.006 SG  
**Actual Alcohol by Vol:** 5.2 %  
**Calories:** 149.7 kcal/12oz

## Mash Profile

**Mash Name:** BIAB 01 Light Body (148F)  
**Sparge Water:** 0.00 gal  
**Sparge Temperature:** 168.0 F  
**Adjust Temp for Equipment:** FALSE

**Total Grain Weight:** 10 lbs 14.4 oz  
**Grain Temperature:** 65.0 F  
**Tun Temperature:** 72.0 F  
**Mash PH:** 5.20

## Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 36.27 qt of water at 152.5 F	148.0 F	60 min

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

**Mash Notes:** Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

## Carbonation and Storage

**Carbonation Type:** Keg  
**Pressure/Weight:** 12.54 PSI  
**Keg/Bottling Temperature:** 45.0 F  
**Fermentation:** Ale, Single Stage

**Volumes of CO2:** 2.3  
**Carbonation Used:** Keg with 12.54 PSI  
**Age for:** 30.00 days  
**Storage Temperature:** 65.0 F

## Notes

Kegged 05/13/16

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