

Light Extract Ale 2

Blonde Ale (6 B)

Type: Extract
Batch Size: 5.00 gal
Boil Size: 3.67 gal
Boil Time: 60 min
End of Boil Vol: 3.38 gal
Final Bottling Vol: 4.60 gal
Fermentation: Dave's Aging Profile

Date: 01 Jun 2016
Brewer: Dave Russell
Asst Brewer:
Equipment: Pot (4 Gal/15.1 L) - Extract
Efficiency: 72.00 %
Est Mash Efficiency: 0.0 %
Taste Rating: 30.0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
2 lbs	Extra Light Dry Extract [Boil for 60 min](3.0 SRM)	Dry Extract	1	40.0 %
0.50 oz	Cascade [6.50 %] - Boil 45.0 min	Hop	2	9.4 IBUs
3 lbs	Extra Light Dry Extract [Boil for 30 min](3.0 SRM)	Dry Extract	3	60.0 %
1.00 Items	Whirlfloc Tablet (Boil 15.0 mins)	Fining	4	-
0.50 oz	Cascade [6.50 %] - Boil 5.0 min	Hop	5	2.0 IBUs
1.0 pkg	Safale American (DCL/Fermentis #US-05) [50.28 ml]	Yeast	6	-
1.00 tbsp	Yeast Nutrient (Primary 3.0 days)	Other	7	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.040 SG
Est Final Gravity: 1.009 SG
Estimated Alcohol by Vol: 4.0 %
Bitterness: 13.6 IBUs
Est Color: 3.0 SRM

Measured Original Gravity: 1.041 SG
Measured Final Gravity: 1.004 SG
Actual Alcohol by Vol: 4.8 %
Calories: 131.9 kcal/12oz

Mash Profile

Mash Name: Single Infusion, Light Body, No Mash Out
Sparge Water: 1.75 gal
Sparge Temperature: 168.0 F
Adjust Temp for Equipment: TRUE

Total Grain Weight: 5 lbs
Grain Temperature: 72.0 F
Tun Temperature: 72.0 F
Mash PH: 5.20

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: Bottle
Pressure/Weight: 3.29 oz
Keg/Bottling Temperature: 70.0 F
Fermentation: Dave's Aging Profile

Volumes of CO2: 2.3
Carbonation Used: Bottle with 3.29 oz Table Sugar
Age for: 14.00 days
Storage Temperature: 65.0 F

Notes

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