

# Jim Burt

## Basement Beer 091717

Blonde Ale (18 A)

**Type:** All Grain  
**Batch Size:** 5.50 gal  
**Boil Size:** 8.28 gal  
**Boil Time:** 60 min  
**End of Boil Vol:** 7.03 gal  
**Final Bottling Vol:** 5.00 gal  
**Fermentation:** Ale, Single Stage

**Date:** 09 Sep 2017  
**Brewer:** Jim Burt  
**Asst Brewer:**  
**Equipment:** Burt's Bines EBIAB 15.5 Gal  
**Efficiency:** 65.00 %  
**Est Mash Efficiency:** 79.8 %  
**Taste Rating:** 30.0



### Taste Notes:

### Ingredients

Amt	Name	Type	#	%/IBU
9.04 gal	Basic Endwell RO 6-13-17	Water	1	-
5.00 g	Calcium Chloride (Mash 60.0 mins)	Water Agent	2	-
5.00 g	Epsom Salt (MgSO4) (Mash 60.0 mins)	Water Agent	3	-
3.00 g	Gypsum (Calcium Sulfate) (Mash 60.0 mins)	Water Agent	4	-
3 lbs 12.0 oz	Pale Ale Malt (Avangard) (3.0 SRM)	Grain	5	36.1 %
3 lbs 12.0 oz	Pale Malt, 6-Row (Rahr) (2.3 SRM)	Grain	6	36.1 %
1 lbs	Munich I (Weyermann) (7.1 SRM)	Grain	7	9.6 %
1 lbs	Oats, Flaked (1.0 SRM)	Grain	8	9.6 %
8.0 oz	Honey Malt (Gambrinus) (25.0 SRM)	Grain	9	4.8 %
6.0 oz	Acidulated (Weyermann) (1.8 SRM)	Grain	10	3.6 %
1.00 oz	Maddarina Bavaria [6.90 %] - Boil 35.0 min	Hop	11	18.1 IBUs
1.00 oz	Maddarina Bavaria [6.90 %] - Boil 10.0 min	Hop	12	7.9 IBUs
1.00 oz	Maddarina Bavaria [6.90 %] - Boil 5.0 min	Hop	13	4.4 IBUs
1.0 pkg	Vermont IPA (Giga Yeast #GY054)	Yeast	14	-
5.00 oz	Citra [12.80 %] - Dry Hop 7.0 Days	Hop	15	0.0 IBUs
2.00 oz	Centennial [10.90 %] - Dry Hop 7.0 Days	Hop	16	0.0 IBUs
1.25 oz	Maddarina Bavaria [6.90 %] - Dry Hop 3.0 Days	Hop	17	0.0 IBUs

### Gravity, Alcohol Content and Color

**Est Original Gravity:** 1.045 SG  
**Est Final Gravity:** 1.006 SG  
**Estimated Alcohol by Vol:** 5.1 %  
**Bitterness:** 30.4 IBUs  
**Est Color:** 5.2 SRM

**Measured Original Gravity:** 1.044 SG  
**Measured Final Gravity:** 1.006 SG  
**Actual Alcohol by Vol:** 5.0 %  
**Calories:** 142.9 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  
**Est Mash PH:** 5.68  
**Measured Mash PH:** 5.60

**Total Grain Weight:** 10 lbs 6.0 oz  
**Grain Temperature:** 65.0 F  
**Tun Temperature:** 65.0 F  
**Target Mash PH:** 5.20  
**Mash Acid Addition:** 1 lbs Acid Malt (2%)  
**Sparge Acid Addition:**