

398 Broken Crayons Blonde Ale 5 Gallon All C

Blonde Ale (18 A)

Type: All Grain
Batch Size: 5.00 gal
Boil Size: 6.53 gal
Boil Time: 60 min
End of Boil Vol: 5.99 gal
Final Bottling Vol: 4.60 gal
Fermentation: Ale, Two Stage

Date: 20 Sep 2023
Brewer: Thomas Monti
Asst Brewer:
Equipment: All Grain - Standard 5 Gal/19l Batch - Cooler
Efficiency: 72.00 %
Est Mash Efficiency: 82.8 %
Taste Rating: 30.0



Taste Notes:

Prepare for Brewing

- Hydrate yeast with 258.84 ml warm water and add optional 12.9 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 7.84 gal
- Mash Water Acid: None

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
7 lbs 1.0 oz	Malteurop 2-Row Pale (2.1 SRM)	Grain	1	80.1 %	0.55 gal
1 lbs 3.0 oz	Vienna Malt (Weyermann) (3.0 SRM)	Grain	2	13.5 %	0.09 gal
9.0 oz	Carapils (Briess) (1.5 SRM)	Grain	3	6.4 %	0.04 gal

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 2.75 gal of water at 164.9 F	150.0 F	75 min

- Sparge Water Acid: None
- Fly sparge with 5.08 gal water at 168.0 F
- Add water to achieve boil volume of 6.53 gal
- Estimated pre-boil gravity is 1.042 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
0.50 oz	Magnum [12.00 %] - Boil 60.0 min	Hop	4	21.2 IBUs	-
0.50 oz	Saaz [3.75 %] - Boil 15.0 min	Hop	5	3.3 IBUs	-
0.33 oz	Saaz [3.75 %] - Boil 0.0 min	Hop	6	0.0 IBUs	-

- Estimated Post Boil Vol: 5.99 gal and Est Post Boil Gravity: 1.048 SG

Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 5.00 gal

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU	Volume
1.0 pkg	Lutra Kveik Dry Yeast (Omega #)	Yeast	7	-	-

- Measure Actual Original Gravity _____ (Target: 1.048 SG)
- Measure Actual Batch Volume _____ (Target: 5.00 gal)

Fermentation

- 20 Sep 2023 - Primary Fermentation (4.00 days at 67.0 F ending at 67.0 F)
- 24 Sep 2023 - Secondary Fermentation (10.00 days at 67.0 F ending at 67.0 F)

Dry Hop and Bottle/Keg

- Measure Final Gravity: _____ (Estimate: 1.011 SG)
- Date Bottled/Kegged: 04 Oct 2023 - Carbonation: Bottle with 3.61 oz Corn Sugar
- Age beer for 30.00 days at 65.0 F
- 03 Nov 2023 - Drink and enjoy!

Notes