

398 Broken Crayons Blonde Ale 5 Gallon Extr

Blonde Ale (18 A)

Type: Extract
Batch Size: 5.00 gal
Boil Size: 4.28 gal
Boil Time: 60 min
End of Boil Vol: 3.91 gal
Final Bottling Vol: 4.60 gal

Date: 20 Sep 2023
Version: 1
Brewer: Thomas Monti
Asst Brewer:
Equipment: Extract - Standard 5 Gal/19 l Batch
Fermentation: Ale, Two Stage
Taste Rating: 30.0



Taste Notes:

Prepare for Brewing

- Hydrate yeast with 273.68 ml warm water and add optional 13.7 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 6.28 gal

Mash or Steep Grains

- Steep Water Volume: 1.25 gal
- Steep Grain Weight: 1 lbs 4.0 oz
- Steep Time: 30
- Steep Temp: 155.0

Grains to Steep

Amt	Name	Type	#	%/IBU	Volume
12.0 oz	Vienna Malt (Weyermann) [Steep] (3.0 SRM)	Grain	1	8.7 %	0.06 gal
8.0 oz	Carapils (Briess) [Steep] (1.5 SRM)	Grain	2	5.8 %	0.04 gal

Boil Wort with Extract

- Boil Fermentables Weight: 7 lbs 6.0 oz
- Boil Fermentables Volume: 0.61 gal
- Est Boil Water Addition: 2.42 gal
- Target Boil Volume: 4.28 gal
- Estimated pre-boil gravity is 1.078 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
1 lbs	Light Dry Extract [Boil] (8.0 SRM)	Dry Extract	3	11.6 %	0.08 gal
6 lbs 6.0 oz	LME Golden Light (Briess) [Boil] (4.0 SRM)	Extract	4	73.9 %	0.53 gal
0.75 oz	Magnum [12.00 %] - Boil 60.0 min	Hop	5	23.0 IBUs	-
0.50 oz	Saaz [3.75 %] - Boil 15.0 min	Hop	6	2.4 IBUs	-
0.33 oz	Saaz [3.75 %] - Boil 0.0 min	Hop	7	0.0 IBUs	-

- Estimated Post Boil Vol: 3.91 gal and Est Post Boil Gravity: 1.050 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	8	-	-

- Measure Actual Original Gravity _____ (Target: 1.050 SG)
- Measure Actual Batch Volume _____ (Target: 5.00 gal)

- Add water if needed to achieve final volume of 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: 1.014 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