

# 51: Sex in a Canoe

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 Category: 6 – Light Hybrid Beer  
 Subcategory: B – Blonde Ale



Kettle Volume: 3.85 gal (S.G.: 1.057)	Efficiency: 69.87%
Boil Duration: 1.25 hr	Attenuation: 75.0%
Evaporation: 0.75 gal	Evap/Hour: 0.6 gal
Water Volume Added: 2.5 gal	
Final Volume: 5.5 gal (S.G.: 1.040)	

## Ingredients:

8.5 lb Cargill Special Pale  
 30.0 g Palisade (7.6%) – added during boil, boiled 60 min  
 15.0 g Palisade (7.6%) – added during boil, boiled 15 min  
 8.0 g Fermentis US-05 Safale US-05

### Water:

7.4 gal Distilled Water  
 2.0 g Calcium Chloride (Calcium Chloride (anhydrous))  
 1.0 g Gypsum (Calcium Sulfate)

## Style:

	Recipe	Guideline
Original Gravity:	1.040	1.038 – 1.054
Terminal Gravity:	1.010	1.008 – 1.013
Color:	4.93 °SRM	3.0 – 6.0
Alcohol:	3.92%	3.8% – 5.5%
Bitterness:	20.6	15.0 – 28.0



## Analysis:

	Apparent	Real	Weight	Calories
Original Extract:	10.0 °P	10.0 °P	Alcohol: 14.74 g	101.72 kcal
Attenuation:	75.0%	60.5%	Carbs: 18.41 g	69.94 kcal
Terminal Extract:	2.56 °P	3.95 °P	Protein: 1.29 g	5.15 kcal
% Alcohol:	3.92% ABV	3.08% ABW		Total: 176.82 kcal

## Schedule:

Ambient Air: 15 °C  
 Source Water: 5 °C  
 Elevation: 9230 ft

	Elapsed	Thickness	Final Temp	Available
<b>85.9 min Mash In</b> Liquor: 4.9 gal Strike: 78.05 °C Target: 69.0 °C	01:25:54	4.81 L/kg	69.0 °C	3.8 gal

	Elapsed	Thickness	Final Temp	Available
<b>60 min Saccharification Rest</b> <i>Rest: 60 min</i> <i>Final: 68.3 °C</i>	02:25:54	4.81 L/kg	68.3 °C	3.8 gal



**Carbonation:**

**Natural Conditioning**  
 Beer Temp: 68.0 °F  
 Priming Agent Rate: 4.02 g/L  
 Priming Agent Mass: 122.3 g  
 Volumes CO2: 2.4

**Forced Carbonation**  
 Beer Temp: 44.0 °F  
 Pressure: 13.2 PSI  
 Volumes CO2: 2.4

**Volume Adjustments:**

-.25 gal Fermenter