

141: Backside Blonde Mk6

Author: Sean Terrill
Date: 20/12/15
Category: 6 – Light Hybrid Beer
Subcategory: B – Blonde Ale



| | |
|----------------------------------|---------------------|
| Kettle Volume: 7.2 gal (8.97 °P) | Efficiency: 80.83% |
| Boil Duration: 1.25 h | Attenuation: 79.8% |
| Evaporation: 1.0 gal | Evap./Hour: 0.8 gal |
| Water Volume Added: 0.0 L | |
| Final Volume: 6.0 gal (10.7 °P) | |

Ingredients:

6.5 lb (72.2%) Pilsner Malt; Weyermann
2.0 lb (22.2%) Wheat Flaked
0.5 lb (5.6%) Carahell®; Weyermann
20.0 g (100.0%) Brewers Gold (9.5%) – added first wort, boiled 75 m
0.5 ea Whirlfloc Tablets (Irish moss) – added during boil, boiled 15 m
1.0 g Yeast Nutrient (AKA Fermox) – added during boil, boiled 15 m
289 g WYeast 3522 Belgian Ardennes™
8.0 mL BioFine Clear A3

Water:

8.3 gal Distilled Water
2.0 g Calcium Chloride (Calcium Chloride (anhydrous))

Style:

| Recipe | Guideline |
|---------------------------|-------------|
| Original Gravity: 10.7 °P | 9.5 – 13.32 |
| Terminal Gravity: 2.23 °P | 2.05 – 3.32 |
| Color: 3.63 SRM | 3.0 – 6.0 |
| Alcohol: 4.48% | 3.8% – 5.5% |
| Bitterness: 18.3 | 15.0 – 28.0 |



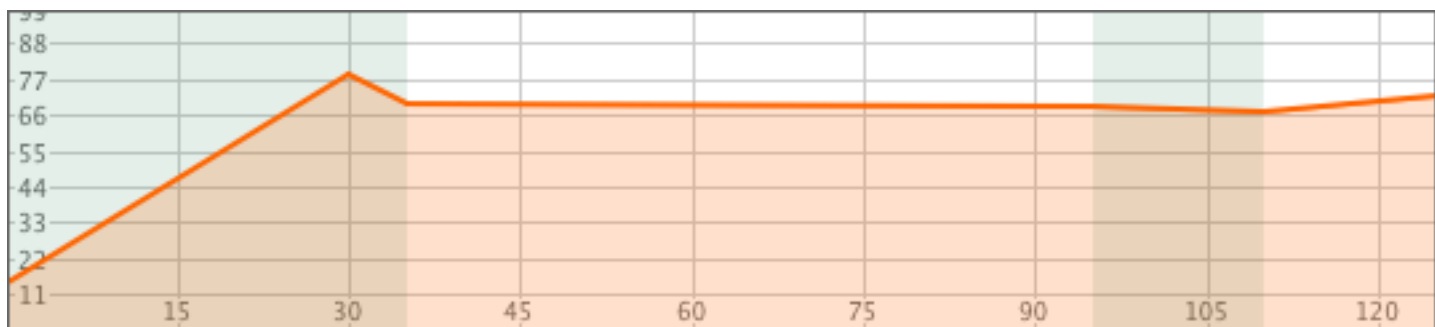
Analysis:

| Apparent | Real | Weight | Calories |
|---------------------------|-----------|------------------|--------------------|
| Original Extract: 10.7 °P | 10.7 °P | Alcohol: 19.98 g | 137.87 kcal |
| Attenuation: 79.8% | 64.3% | Carbs: 21.05 g | 79.99 kcal |
| Terminal Extract: 2.23 °P | 3.81 °P | Protein: 1.47 g | 5.89 kcal |
| % Alcohol: 4.48% ABV | 3.53% ABV | | Total: 223.76 kcal |

Schedule:

Ambient Air: 15 °C
Source Water: 10 °C
Elevation: 10150 ft

| | Elapsed | Thickness | Final Temp. | Available |
|--|----------|-----------|-------------|-----------|
| 35.0 m Mash In <i>Liquor: 4.5 gal</i> <i>Strike: 79.12 °C</i> <i>Target: 70.0 °C</i> | 00:35:00 | 4.17 L/kg | 70.0 °C | 3.42 gal |
| 60 m Saccharification Rest <i>Rest: 60 m</i> <i>Final: 69.2 °C</i> | 01:35:00 | 4.17 L/kg | 69.2 °C | 3.42 gal |
| 15 m Lauter <i>Volume: 5.3 gal</i> <i>Final: 67.9 °C</i> | 01:50:00 | 4.17 L/kg | 67.9 °C | 3.25 gal |
| 15.0 m Batch Sparge <i>Sparge #1</i> <i>Volume: 3.78 gal</i> <i>Temperature: 85.0 °C</i> <i>Duration: 15 m</i> <i>Total Runoff: 7.13 gal</i> | 02:05:00 | 0.0 L/kg | 73.1 °C | 0.0 gal |



Carbonation:

Natural Conditioning

Beer Temp: 68.0 °F
 Priming Agent Rate: 4.02 g/L
 Priming Agent Mass: 134.0 g
 Volumes CO2: 2.4

Forced Carbonation

Beer Temp: 6.0 °C
 Pressure: 12.6 PSI
 Volumes CO2: 2.4

Volume Adjustments:

-100 mL Kettle
 -.25 gal Fermenter

Notes:

CaCl2 in mash. Mash pH ~5.5, temperature 71.5°C dropped to 70.0°C at 5 min.
 1R: 3.0 gal, 15.4°P; 2R: 4.0 gal, 6.2°P.
 Pre-boil: 7.0 gal, 9.3°P.
 10 min whirlpool, 20 min hot stand. 30 min KO at 17°C. Aerated by Venturi action (broken filter).
 Pitched 289 g thin slurry (2 L propagation); 1.0 M/mL-°P.
 Pitched at 18°C; ramped to 22°C on day ; crashed to 1°C on day ; kegged on day .