

Leftover Blonde - 5%

Author: Pain & Patience Brewing

Type: All Grain

IBU : 33 (Tinseth)
 BU/GU : 0.7
 Colour : 10 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.043
 Original Gravity : 1.047
 Final Gravity : 1.009

Fermentables (4.65 kg)

1.25 kg - Clear Choice Malt ® Ale 5 EBC (26.9%)
 1 kg - Pale Malt, Golden Promise 5 EBC (21.5%)
 1 kg - Pilsen Malt 3.5 EBC (21.5%)
 500 g - Extra Pale Maris Otter® Malt 3 EBC (1...
 500 g - Rye Malted 4 EBC (10.8%)
 400 g - Caramalt 36 EBC (8.6%)

Hops (51.7 g)

60 min - 11.7 g - Chinook - 11.8% (15 IBU)
 15 min - 20 g - Chinook - 11.8% (14 IBU)

Hop Stand

20 min hopstand @ 80 °C
 20 min - 20 g - Chinook - 11.8% (4 IBU)

Yeast

0.05 pkg - White Labs Opshaug Farmhouse Yeast...

Starter

Step 1: 1.5 L (148 g DME / 180 g LME)
 212 billion yeast cells
 9 million cells / ml

Brewtools B40pro (edited)

Batch Size : 23 L
 Boil Size : 28.86 L
 Post-Boil Vol : 26.46 L

Mash Water : 21.88 L
 Sparge Water : 9.55 L
 Boil Time : 60 min
 HLT Water : 11.25 L
 Total Water : 33.13 L

Brewhouse Efficiency: 74.3%
 Mash Efficiency: 82.1%

Mash Profile

High fermentability
 65 °C - 20 min - Mash Rest
 65 °C - 60 min - Temperature

Fermentation Profile

Ale
 23 °C - 14 days - Primary
 1 °C - 3 days - Cold Crash

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:



10 EBC