

Admiral Maltings Honey Blonde Ale - 5 Gallon

Blonde Ale (18 1)

Type: All Grain
Batch Size: 5.00 gal
Boil Size: 6.52 gal
Boil Time: 60 min
End of Boil Vol: 5.98 gal
Final Bottling Vol: 4.60
Fermentation: Ale, Two Stage

Date: 15 June 2023
Brewer: White Labs Brewing Co
Asst Brewer:
Equipment: All Grain - Standard 5 Gal/19l Batch -
 Cooler
Efficiency: 72.00 %
Est Mash Efficiency: 72.00 %
Taste Rating: 30.0



Taste Notes:

Ingredients

Amount	Name	Type	#	%/IBU	Volume
3 lb	Pacific Victor Mash (35.5%) - 6.0 SRM	Grain	1	35.5%	0.23 gal
1 lb	Feldblume Mash (11.8%) - 2.5 SRM	Grain	2	11.8%	0.08 gal
1 lb	Yolo Gold Wheat Mash (11.8%) - 3.0 SRM	Grain	3	11.8%	0.08 gal
3 lb	Gallagher's Best Mash (35.5%) - 2.7 SRM	Grain	4	35.5%	0.23 gal
0.25 oz	Warrior Boil 60 min (13.8 IBUs)	Hop	5	13.8 IBUs	-
7.0 oz	Honey - Chesnut Whirlpool (5.2%) -	Honey	6	5.2%	0.04 gal
1.0 pkgs	Cream Ale Yeast Blend White Labs #WLP080	Ale yeast	7	-	-
1.0 pkgs	Belgian Ale White Labs #WLP550	Ale yeast	8	-	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.046 SG
Est Final Gravity: 1.007 SG
Estimated Alcohol by Vol: 5.2 %
Bitterness: 13.8 IBUs
Est Color: 5.4

Measured Original Gravity: 1.046 SG
Measured Final Gravity: 1.010 SG
Actual Alcohol by Vol: 4.7 %
Calories: 152 cal/12oz

Mash Profile

Mash Name: Single Infusion, Light Body
Sparge Water: 3.63 gal
Sparge Temperature: 168.1 F
Adjust Temp for Equipment: True
Est Mash PH: 5.65
Measured Mash PH: 5.20

Total Grain Weight: 8 lb 7.0 oz
Grain Temperature: 72.0 F
Tun Temperature: 72.0 F
Target Mash PH: 5.20
Mash Acid Addition: -
Sparge Acid Addition: -

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 10.00 qt of water at 159.0 F	147.9 F	60 min
Mash Out	Add 6.40 qt of water at 204.2 F	168.1 F	10 min

Sparge: Fly sparge with 14.52 qt water at 168.1 F

Mash Notes: Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

Carbonation and Storage

Carbonation Type: Bottle
Pressure/Weight: 5.09 oz
Keg/Bottling Temperature: 70.0 F
Fermentation: Ale, Two Stage
Fermenter:

Volumes of CO2: 100.0 vols
Carbonation Est: Bottle with 5.09 oz Corn Sugar
Carbonation (from Meas Vol): Bottle with 5.54 oz
 Corn Sugar
Age for: 30 days
Storage Temperature: 65.0 F

Notes

Mash In

Phosphoric Acid during mash in to reach 5.2-5.4 mash pH

Kettle

Target Pre-Boil Plato: 10.5P

EOB P/pH: 11.6P 5-5.10pH

Add 2g Servo at 10min left in boil

Add honey to WHP during transfer or at flame out, mixing well.

Fermentation Profile:

WLP080 ~ Ferment @ 64F for entire fermentation cycle
WLP550 ~ Ferment @ 68F for entire fermentation cycle

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