

# 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