

# BLONDE ALE

**BJCP 2015: 18A**



## ALL-GRAIN METHOD (13028)

4.5kg JW Export Pilsner



## SPECIALTY MALTS

0.1kg JW Crystal Light



## VITAL BEER STATS

**Batch Volume: 23 litres**

**Wyeast 1056**

**WLP001**

**Boil Volume: 28 litres**

**MG American Ale**

**US-05**

**Mash time: 60 mins @ 65°C**

**BRY-97**

**MJ M44 West Coast**

**Boil time: 60 mins**



## HOPS

15g Columbus @ 60 (Bittering hops)



## OTHER ADDITIONS

Whirlfloc tablet @ 10 (Boil)



## SUGGESTED YEAST

Wyeast 1056 – American Ale

WLP001 – California Ale

SafAle US-05

Danstar BRY-97

Morgans American Ale Yeast



## BREW DAY RECORD KEEPING

Date Brewed: .....

Vol into Fermenter: .....

Original Gravity: .....

Fermentation temp: .....

No. of days in Fermenter: .....

Final Gravity: .....

ABV: .....

Yeast strain used: .....



Batch volume: 23l  
Pre-boil volume: 28l

Mash temp: 65°C  
Mash time: 60 mins  
Boil time: 60 mins

Estimated O.G. : 1.043  
Estimated F.G. : 1.010  
Estimated ABV : 4.3%

SRM : 4.5  
IBUs : 24

## NOTES



MY RATING:

1 2 3 4 5

Tasting date:

Appearance:

Aroma:

Taste:

Overall:

## BEER JUDGE CERTIFICATION PROGRAM STYLE DESCRIPTION

**Overall:** Easy-drinking, approachable, malt-oriented American craft beer, often with interesting fruit, hop, or character malt notes. Well-balanced and clean, is a refreshing pint without aggressive flavours.

**Aroma:** Light to moderate sweet malty aroma, possibly with a light bready or caramelly note. May have low to medium hop aroma and can reflect almost any hop variety.

**Appearance:** Light yellow to deep gold in colour. Clear to brilliant. Low to medium white head with good retention.

**Flavour:** Soft malty sweetness with some light malt character (bread, toast, biscuit, wheat). Light to moderate hop flavours but shouldn't be overly aggressive. Finishes medium-dry to slightly malty-sweet.

**Mouthfeel:** Medium-light to medium body. Medium to high carbonation. Smooth without being heavy.