



BLONDE ALE



ALL-GRAIN METHOD (13028)

- 4.5kg JW Export Pilsner



SPECIALTY MALTS

- 0.1kg JW Crystal Light



SUGGESTED YEAST

Liquid:

- Wyeast 1056
American Ale

Dry:

- SafAle US-05
- Lallemmand BRY-97
- MG American Ale Yeast



HOPS

Note: Times refer to 'time remaining in boil'

- 15 g Columbus @ 60 mins (Bittering hops)



OTHER ADDITIONS

Note times refer to
'time remaining in boil'

- Whirlfloc @ 10 min (Boil)

A beginner brewing guide with instructions can be located on our website: brewmart.com.au,
All Grain Recipes



BREWDAY RECORD KEEPING

Date Brewed:

Vol into Fermenter:

Original Gravity:

Fermentation temp:

No. of days in Fermenter:

Final Gravity:

ABV:

Yeast strain used:



BEER STATS

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.