

Nauti & Nice Blonde - 2023 - 4.5%

Blonde Ale

Author: NautiPint BrewMaster

Type: All Grain

IBU : 35 (Tinseth)
BU/GU : 0.78
Color : 3 SRM
Carbonation : 2.5 CO2-vol

Pre-Boil Gravity : 1.043
Original Gravity : 1.045
Final Gravity : 1.011

Fermentables (39 lb)

30 lb - Pilsner 1.8 °L (76.9%)
5 lb - Pale Malt 3 °L (12.8%)
2 lb - Acidulated 1.9 °L (5.1%)
1 lb - Caramel Pils 2.4 °L (2.6%)
1 lb - Wheat Malt White 2.9 °L (2.6%)

Hops (16.5 oz)

60 min - 0.5 oz - Columbus/Tomahawk/Zeus (CTZ...
10 min - 5 oz - Amarillo - 9.2% (15 IBU)
10 min - 5 oz - Mandarina Bavaria - 8.5% (14...

Dry Hops

7 days - 3 oz - Amarillo - 9.2%
7 days - 3 oz - Mandarina Bavaria - 8.5%

Miscellaneous

15 min - Boil - 4 items - Whirlfloc
15 min - Boil - 16 g - Yeast Nutrients
^ 4 teaspoons

Yeast

4 pkg - Mangrove Jack's Hophead M66

Cells

7 million cells / ml

Blichmann boilermaker 30

Batch Size : 24 gal
Boil Size : 24.79 gal
Post-Boil Vol : 24 gal

Mash Water : 17.62 gal
Sparge Water : 12.92 gal
Boil Time : 60 min
Total Water : 30.54 gal

Mash Efficiency: 70%

Mash Profile

High fermentability
149 °F - 60 min - Temperature

Fermentation Profile

Ale
68 °F - 14 days - Primary

Water Profile

Default (Balanced)
Ca 50 Mg 7 Na 6 Cl 40 SO 70

SO/Cl ratio: 1.7

Mash pH: 5.28

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:



3 SRM

Recipe Notes

Turned out great. It's a lock!