

Blonde Ava

Created: Friday March 22nd 2024



JAB - (White Chapel Brewery)

Method: **All Grain** Style: **Blonde Ale** Boil Time: **60 min** Batch Size: **6 gallons** (fermentor volume)

Pre Boil Size: **7.29 gallons** Pre Boil Gravity: **1.036** (recipe based estimate) Post Boil Gravity: **1.044** (recipe based estimate)

Efficiency: **70%** (brew house) Hop Utilization: **98%** Calories: **143 calories** (Per 12oz) Carbs: **12.7 g** (Per 12oz)

Original Gravity: **1.044** Final Gravity: **1.008** ABV (standard): **4.8%** IBU (tinseth): **20.8** SRM (morey): **4.5** Mash pH: **5.8** Cost \$: **n/a**

Fermentables

Amount	Fermentable	Cost	PPG	°L	Bill %
10 lb	US - Pale 2-Row		37	1.8	97.6%
4 oz	Dingemans - Cara 45		34.5	47	2.4%

10.25 lbs / \$ 0.00

Hops

Amount	Variety	Cost	Type	AA	Use	Time	IBU	Bill %
0.95 oz	Fuggles		Pellet	4.5	Boil	60 min	15	82.6%
0.20 oz	Perle		Pellet	8.2	Boil	60 min	5.75	17.4%

1.15 oz / \$ 0.00

Yeast

Fermentis - Safale - American Ale Yeast US-05

Amount: 1 Each Cost: Attenuation (avg): 81% Flocculation: Medium

Optimum Temp: 54 - 77 °F Starter: No

Fermentation Temp: 66 °F Pitch Rate: 0.35 (M cells / ml / ° P) 87 B cells required

Priming

Method: co2 Amount: 9.62 psi Temp: 36 °F CO₂ Level: 2.44 Volumes

Target Water Profile

 Light colored and malty

Ca⁺² 60 Mg⁺² 5 Na⁺ 10 Cl⁻ 95 SO₄⁻² 55 HCO₃⁻ 0

Mash Guidelines

Amount	Description	Type	Start Temp	Target Temp	Time
8.5 gal		Strike	153 °F	151 °F	60 min

Starting Mash Thickness: 1.75 qt/lb

Notes

Brewed 3/23

Raised ferm temp to 72 for diacetyl rest

Cold crash 4/16

Kegged 4/19

Served 4/30