



BLONDE ale

BLONDE ALE

Gordon Strong
Beavercreek, Ohio
(5 gallons/19 L, all-grain)
OG = 1.048 FG = 1.012
IBU = 24 SRM = 5 ABV = 4.8%

Created from experiments, with Frank Barickman of Delaware, Ohio, this blonde ale took a gold medal in the DRAFT Dayton Beerfest.

INGREDIENTS

- 4.5 lbs. (2 kg) US 2-row pale malt
- 3 lbs. (1.4 kg) German Pilsner malt
- 2 lbs. (907 g) German Munich malt
- 8 oz. (227 g) Weyermann Carahell® malt (10 °L)
- 1.4 AAU Citra® hops (first wort hop) (0.1 oz./3 g at 13.8% alpha acids)
- 4.6 AAU Citra® hops (10 min.) (0.33 oz./9 g at 13.8% alpha acids)
- 1 oz. (28 g) Centennial hops (0 min.)
- Wyeast 1272 (American Ale II) or White Labs WLP051 (California Ale V) yeast
- ¾ cup corn sugar (if priming)

STEP BY STEP

Two or three days before brew day, make a 1-qt. (1-L) yeast starter, aerating the wort thoroughly (preferably with oxygen) before pitching the yeast. On brew day, prepare your ingredients; mill the grain, measure your hops, and prepare your water. This recipe uses reverse osmosis (RO) water. Add ¼ tsp 10% phosphoric acid per 5 gallons (19 L) of brewing water, or until water measures pH 5.5 at room temperature. Add 1 tsp. calcium chloride (CaCl₂) to the mash.

On brew day, mash in all the grains at 151 °F (66 °C) in 15 qts. (14 L) of water and hold this temperature for 60 minutes. Raise the temperature to 168 °F (76 °C) for 10 minutes to mashout, recirculating. Fly sparge with 168 °F (76 °C) water until 6.5 gallons (25 L) of wort is collected.

Boil the wort for 75 minutes, adding the hops at times indicated in the recipe. First wort hops are added to the kettle while running off the wort from the mash tun. Let the wort stand for 20 minutes after adding the 0 minute hops, then chill to 65 °F (18 °C). Oxygenate the wort well, then

pitch the yeast starter. Ferment at 65 °F (18 °C) until fermentation is complete. Rack the beer and cold condition at 33 °F (1 °C) for 1 week. Fine or filter if necessary for clarity. Prime and bottle condition, or keg and force carbonate.

BLONDE ALE

Gordon Strong
Beavercreek, Ohio
(5 gallons/19 L, extract with grains)
OG = 1.048 FG = 1.012
IBU = 24 SRM = 5 ABV = 4.8%

INGREDIENTS

- 2.4 lbs. (1.1 kg) extra light dried malt extract
- 3.3 lbs. (1.5 kg) Pilsner liquid malt extract
- 8 oz. (227 g) Weyermann Carahell® malt (10 °L)
- 1.4 AAU Citra® hops (first wort hop) (0.1 oz./3 g at 13.8% alpha acids)
- 4.6 AAU Citra® hops (10 min.) (0.33 oz./9 g at 13.8% alpha acids)
- 10.3 AAU Centennial hops (0 min.) (1 oz./28 g at 10.3% alpha acids)
- Wyeast 1272 (American Ale II) or White Labs WLP051 (California Ale V) yeast
- ¾ cup corn sugar (if priming)

STEP BY STEP

Start with 6 gallons (23 L) of water in the brew kettle; heat to 158 °F (70 °C). Steep the malt in a muslin brew bag for 30 minutes, rinse and remove. Turn off the heat, add the malt extracts, and stir thoroughly to dissolve the extract completely. You do not want to feel liquid extract at the bottom of the kettle when stirring with your spoon. Turn the heat back on and bring the wort to a boil. Boil the wort for 60 minutes, adding the hops at the times indicated in the recipe. First wort hops are added after removing the steeping grains. Let the wort stand for 20 minutes after adding the 0 minute hops, then chill to 65 °F (18 °C).

Oxygenate the wort, then pitch the yeast starter. Ferment at 65 °F (18 °C) until fermentation is complete. Rack the beer and cold condition at 33 °F (1 °C) for 1 week. Fine or filter if necessary for clarity. Keg or bottle as usual.