

James Blonde AG

Created Tuesday January 15th 2019



NWBS

Method: **All Grain** Style: **Blonde Ale** Boil Time: **60 min** Batch Size: **5.5 gallons** (ending kettle volume)

Pre Boil Size: **6.5 gallons** Pre Boil Gravity: **1.044** (recipe based estimate) Efficiency: **70%** (ending kettle)

Calories: **169 calories** (Per 12oz) Carbs: **19.2 g** (Per 12oz)

Original Gravity: **1.051** Final Gravity: **1.015** ABV (standard): **4.8%** IBU (tinseth): **37.74** SRM (morey): **4.09** Mash pH: **n/a** Cost \$: **n/a**

Fermentables

Amount	Fermentable	Cost	PPG	°L	Bill %
10 lb	Pale 2-Row		37	1.8	90.9%
0.50 lb	American - Caramel / Crystal 10L		35	10	4.5%
0.50 lb	American - Carapils (Dextrine Malt)		33	1.8	4.5%

11 lb / \$ 0.00

Hops

Amount	Variety	Cost	Type	AA	Use	Time	IBU	Bill %
0.25 oz	Northern Brewer		Pellet	8.8	Boil	60 min	8.06	14.3%
1 oz	Simcoe		Pellet	13.6	Aroma	15 min	24.72	57.1%
0.50 oz	Simcoe		Pellet	13.6	Aroma	5 min	4.97	28.6%

1.75 oz / \$ 0.00

Hops Summary

Amount	Variety	Cost	IBU	Bill %
0.25 oz	Northern Brewer (Pellet)		8.06	14.3%
1.5 oz	Simcoe (Pellet)		29.69	85.7%

1.75 oz / \$ 0.00

Mash Guidelines

Amount	Description	Type	Temp	Time
		Infusion	150 °F	60 min

Starting Mash Thickness: 1.33 qt/lb

Yeast

Wyeast - California Lager 2112

Amount: 1 Each Cost: Attenuation (avg): 69% Flocculation: High

Optimum Temp: 58 - 68 °F Starter: No

Fermentation Temp: - Pitch Rate: 0.35 (*M cells / ml / ° P*) 92 B cells required

Priming

CO₂ Level: 2.37 Volumes

Target Water Profile Balanced Profile

Ca⁺² 0 Mg⁺² 0 Na⁺ 0 Cl⁻ 0 SO₄⁻² 0 HCO₃⁻ 0

Notes

Bittering additions have been adjusted for Alpha Acid content; amounts may vary