

Blondinen

Beer Style: 10A Belgisk Pale Ale

Malt:

Type	EBC	Weight [g]	Percent	Remarks
Pilsner Malt	3	4900	80%	
Munich 2	22	600	10%	
Pale Crystal	70	300	5%	
Hvede, lys	4	300	5%	
Total Malt	8	6100		

Mash schedule: 60-65 °C for 50 min, 75 °C for 10 min

Hops:

Type	α-%	Weight [g]	Boil [min]	Remarks
Hellertauer Hersbr.	2,8	47	60	
Hellertauer Hersbr.	2,8	80	20	
Saaz	4	26	20	
Saaz	4	13	1	
Hellertauer Hersbr.	2,8	21	1	

Additional:

Type		Weight [g]		Remarks
Irish Moss		8		Boil 15 min with worth

Yeast:

German Ale/Kölsch	WLP 029	Alt. European Ale WLP 011
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Expected OG	1055	Colour	20
Expected FG	1017	Bitterness	25
Expected ABV	5,3%	Volume	22 L