

Recipe Details

Batch Size	Boil Time	IBU	SRM	OG	FG	ABV
6.5 gal	90 min	17 IBUs	4 SRM	1.052	1.01	5.5%

Style Details

Name	Cat.	OG Range	FG Range	IBU	SRM	ABV
Blondie Blonde Ale	18A	1.038 - 1.054	1.008 - 1.013	15 - 28	3 - 6	3.8 - 5.5 %

Fermentables

Name	Amount
Rahr Pale Malt	7 lbs
Vienna Malt	4 lbs

Hops

Name	Amount	Time	Use	Form	Alpha %
Sterling	.6 oz	60 min	Boil	Pellet	7.3%
Sterling	1 oz	15 min	Boil	Pellet	7.3%

Miscs

Name	Amount	Time	Use	Type
Irish Moss	1 tsp	15 min	Boil	Fining

Yeast

Name	Lab
American Ale (1056)	Wyeast Labs

Mash

Step	Temperature	Time
Protein Rest	152°F	60 min
Mash Out	156°F	30 min

Fermentation

Step	Time	Temperature
Primary	8 days	68°F