



HOUSE BLONDE

Style: Belgian Blonde

Batch Size: 5 Gal
OG: 1.071-1.073
FG: 1.017-1.019
IBU: 19.5
SRM: 7.5
ABV: 7%

Recipe CK00045

GRAINS

1.5 lb. Munich Malt
12 oz. Carapils
6 oz. Biscuit Malt
6 oz. Melanoidin Malt

EXTRACTS/ADJUNCTS

7 lb. Plain Light LME
12 oz. Cane Sugar(15 min)
1 Whirlfloc Tablet (15 min.)

HOPS/SPICES

1.5 oz. Styrian Golding(60 min)
.75 oz. Czech Saaz (30 min)

YEAST: 1st choice –WLP530 Belgian Abbey **2nd choice** –

Brewing Instructions

1. Steep grains for 30 minutes @ 155 degrees.
2. Discard grain bag and bring kettle to a boil.
3. Add extracts stirring constantly until dissolved.
4. Lower heat and add first addition hops. 60 minute boil begins now. At this point you must not leave the kettle unattended – if a boil over begins, turn down the heat.
5. Raise heat to create a rolling boil.
6. Continue to add remaining ingredients as necessary. (note. times are based on remaining boil duration – example: (30 mins.) means add the ingredient when 30 minutes remain on the timer)
7. When boil is complete, turn off heat.
8. Cool the wort (unfermented beer) to 75 degrees.
9. Transfer to fermenter.
10. Aerate thoroughly, and then pitch the yeast.