

Name: Blonde Juice

Style: Blonde Ale

| Batch Size | Boil Time | IBU | SRM | OG | FG | ABV |
|------------|-----------|-----|-----|-------|-------|-------|
| 5 | 60min | 45 | 3.9 | 1.053 | 1.012 | 5.40% |

| Fermentables | | | |
|--------------|----|-----------------|----|
| Amount | % | Grain | L° |
| 7.2lb/3.27kg | 72 | 2-row USA | 1° |
| 2.8lb/1.27kg | 28 | Pale Malt - GER | 3° |
| | | | |
| | | | |
| | | | |

| Yeast | | | |
|-------|----------|-------|-------|
| Name | Lab | Temp | Atten |
| Juice | Imperial | 64-70 | 76% |
| | | | |

| Mash | | |
|--------------|------|--------------|
| Temp F° / C° | Time | Step |
| 150° / 65° | 60 | Batch Sparge |
| 160° / 71° | 10 | Batch Sparge |
| | | |

| Water | | | | |
|-------|----|----|-----|-----|
| CA | MG | NA | SO4 | CL |
| 100 | 10 | 8 | 60 | 110 |

| Hops - Kettle | | | |
|---------------|------------|-----------|-------|
| Amount | Variety | Time | Alpha |
| 14g | Centennial | 30 | |
| | | | |
| 15g | Mosaic | Flame Out | |
| 15g | Citra | Flame Out | |
| 10g | Idaho #7 | Flame Out | |
| | | | |

| Hops - Dry Hop | | |
|----------------|-----------|-----------------|
| Amount | Variety | Time |
| 85g/3oz | Idaho #7 | 5 days |
| 85g/3oz | El Dorado | before keggling |
| | | |
| | | |

| Process |
|---|
| - Mash at 150°f / 66°c for 60 minutes (+/- 5 gallons / 19 liters) |
| - Sparge with 165°f / 74°c water (+/- 4.25 gallons / 16 liters) |
| - Collect your sweet wort. Boil for 60 min. |
| - Chill wort, pitch yeast, and ferment 4-5 days |
| - Increase Temp to 68°-70°f / 21°c let beer finish fermentaion |
| - Keg, Carbonate, Share and Drink |
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