

Name: Pineapple Blonde

Style: Blonde Ale

Batch Size	Boil Time	IBU	SRM	OG	FG	ABV
5	60min	25	3.8	1.053	1.012	5.40%

Fermentables			
Amount	%	Grain	L°
6.7lb / 3.04kg	67	2-row USA	1°
2lb / .91kg	20	Pale Malt - Weyermann	3°
1.3lb / .6kg	13	Flaked Corn	1.3°
226.8g / 8oz		Lactose (optional)	

Yeast			
Name	Lab	Temp	Atten
Barbarian	Imperial		

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	125

Hops - Kettle			
Amount	Variety	Time	Alpha
15g	Magnum	60	
15g	Mosaic	Flame Out	
15g	Citra	Flame Out	

Hops - Dry Hop		
Amount	Variety	Time
56.7g / 2oz	Denali	5 days before kegging
32oz	Pineapple Juice - no preservatives	
4lb / 1.8kg	Pineapple Chunks - no preservatives	

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