

Reverse Mash Bastard

Blonde Ale (6 B)

Type: All Grain

Batch Size: 5.50 gal

Boil Size: 7.19 gal

Boil Time: 60 min

End of Boil Vol: 5.99 gal

Final Bottling Vol: 5.50 gal

Fermentation: Ale, Two Stage

Date: 18 Oct 2017

Brewer: PB

Asst Brewer:

Equipment: PB Double 15 Gal

Efficiency: 70.00 %

Est Mash Efficiency: 73.2 %

Taste Rating: 30.0



Taste Notes:

Prepare for Brewing

- ☐ Clean and Prepare Brewing Equipment
- ☐ Total Water Needed: 8.32 gal
- ☐ Mash Water Acid:
- ☐

Water Prep

Amt	Name	Type	#	%/IBU
4.50 g	Gypsum (Calcium Sulfate) (Mash 60.0 mins)	Water Agent	1	-
3.00 g	Calcium Chloride (Mash 60.0 mins)	Water Agent	2	-

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU
3 lbs 6.0 oz	Pale Malt (2 Row) US (2.0 SRM)	Grain	3	35.9 %
1 lbs 2.4 oz	Pale Malt (2 Row) US (2.0 SRM)	Grain	4	12.2 %
1 lbs 2.0 oz	Oats, Flaked (1.0 SRM)	Grain	5	12.0 %
14.8 oz	Pale Malt, Maris Otter (3.0 SRM)	Grain	6	9.8 %
12.3 oz	White Wheat Malt (2.4 SRM)	Grain	7	8.1 %
9.6 oz	Pale Malt (6 Row) US (2.0 SRM)	Grain	8	6.4 %
9.5 oz	Cara-Pils/Dextrine (2.0 SRM)	Grain	9	6.3 %
8.0 oz	Caravienne Malt (22.0 SRM)	Grain	10	5.3 %
3.1 oz	Melanoiden Malt (20.0 SRM)	Grain	11	2.1 %
3.0 oz	Victory Malt (25.0 SRM)	Grain	12	2.0 %

Mash Steps

Name	Description	Step Temperature	Step Time
Saccharification	Add 14.00 qt of water at 159.6 F	150.0 F	75 min
Mash Out	Heat to 168.0 F over 10 min	168.0 F	10 min

- ☐ Sparge Water Acid:
- ☐ Fly sparge with 4.82 gal water at 168.0 F
- ☐ Add water to achieve boil volume of 7.19 gal
- ☐ Estimated pre-boil gravity is 1.035 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU
0.20 oz	Summit [17.00 %] - Boil 20.0 min	Hop	13	7.8 IBUs
1.00 Items	Whirlfloc Tablet (Boil 5.0 mins)	Fining	14	-
0.80 oz	Summit [17.00 %] - Boil 5.0 min	Hop	15	10.2 IBUs
1.00 tsp	Yeast Nutrient (Boil 5.0 mins)	Other	16	-

- ☐ Estimated Post Boil Vol: 5.99 gal and Est Post Boil Gravity: 1.044 SG

Cool and Transfer Wort

- ☐ Cool wort to fermentation temperature
☐ Transfer wort to fermenter
☐ Add water if needed to achieve final volume of 5.50 gal

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU
2.0 pkg	Nottingham (Danstar #-) [23.66 ml]	Yeast	17	-

- ☐ Measure Actual Original Gravity _____ (Target: 1.044 SG)
☐ Measure Actual Batch Volume _____ (Target: 5.50 gal)
☐ Add water if needed to achieve final volume of 5.50 gal

Fermentation

- ☐ 18 Oct 2017 - Primary Fermentation (4.00 days at 67.0 F ending at 67.0 F)
☐ 22 Oct 2017 - Secondary Fermentation (10.00 days at 67.0 F ending at 67.0 F)

Dry Hop and Bottle/Keg

- ☐ Measure Final Gravity: _____ (Estimate: 1.009 SG)
☐ Date Bottled/Kegged: 01 Nov 2017 - Carbonation: Keg with 7.72 PSI
☐ Age beer for 30.00 days at 34.0 F
☐ 01 Dec 2017 - Drink and enjoy!

Notes