

Style: Blonde

Date:

Batch No:

Batch Size:

Bottle Date:

OG:

ABV:

FG:

Brew Day:

Grain Bill:

4.5# 2-row

Strike Temp: 158 F

Strike Vol: 3 gal

Mash Temp: 152 F

Mash Vol: 3 gal

Mash Time: 60 min

PB Volume: 2.8

Boil Time: ~30 min

Efficiency: pray

PB Grav:

Pred IBU: 24

Added Volume:

Hop Schedule:

Belma 10.6% .75 oz

Belma 1.25 oz

Time:

Whirlpool at strikeout

Dryhop at end of primary activity

Yeast: OYL-o57 hothead

Size: regular hb pack

Pitch Temp: 76

Primary Length:

Primary Temp:

Primary Grav:

Secondary Length:

Secondary Temp:

Secondary Grav:

Priming Sugar Wt.:

☐ Prep all volumes and weights

☐ Strike PBV to 158 F

☐ Mash in : Slowly stir in the grain into the kettle  
After mash rest, stir again

☐ Mash out: Heat to 170 F, kill and cover for 10 min

☐ Sparge: squeeze bag

☐ Sanitize ferm and other equipment

☐ Measure Preboil Gravity

☐ Boil : adding hops and gruit on schedule

☐ Cool in Ice bath to Room Temp

☐ Measure OG

☐ Transfer to ferm and pitch

Bottle Day:

☐ Boil priming sugar with water, cover, and cool

☐ Clean all bottles, caps, and equipment

☐ Rack for bottling, and mix syrup with beer

☐ Bottle and cap beer

Notes: