

Ruby Redbird Try #1

Blonde Ale
Recipe by **erik legenhausen**



Batch Size	Losses	Boil Time	Mash Efficiency	Mash Volume	Sparge Volume
5.5 US Gal	0.5 US Gal	60 mins	80%	4.323 US Gal	3.214 US Gal
OG (SG)	FG (SG)	IBU	Colour (EBC)	ABV	
1.051	1.010	15.7	7.0	5.40%	

Mash and Sparge volumes calculated using the "Grainfather (110V) - Bluetooth" profile.

Fermentables	Amount	Usage	PPG	EBC
Premium Brewer's Malt (2-Row)	10.00 lb (95%)	Mash	36.8	3.9
Carapils	0.50 lb (5%)	Mash	33.6	3.0

Mash Steps	Temp	Time
Mash In	151 °F	60 min
Mash Out	167 °F	10 min

Hops	Amount	Type	Usage	Time	AA
Willamette (IBU: 15.7)	1.00 oz (100%)	Pellet	Boil	60 min	5

Yeast	Amount	Attenuation
SafAle American	1 packets	77 %

Extras	Amount	Usage	Time
Ginger Root (Fresh) Chopped	3 oz	Boil	5 min

Extras	Amount	Usage	Time
fresh squeezed grapefruit juice	5 each	Boil	5 min
Grapefruit whole fruit quartered	5 lb	Boil	5 min
Whirlfloc	0 each	Boil	5 min

Fermentation Steps	Temp	Time
Fermentation 1	68 °F	10 days

Notes