

AHS Anniversary Blonde



Category: 6 - Light Hybrid Beer
Subcategory: B - Blonde Ale

Author:

Kettle Volume: 5.47 gal @ 212 °F (1.044)
Boil Duration: 1.0 h
Evaporation: 0.0 gal
Water Volume Added: 0.0 gal
Final Volume: 5.25 gal @ 68 °F (1.044)

Efficiency: 68%
Attenuation: 75.0%

Ingredients:

9.5 lb (95.0%) American 2-row - added during mash
.5 lb (5.0%) American Vienna - added during mash
1.0 oz (50.0%) Cascade (6.4%) - added during boil, boiled 60.0 m
1.0 oz (50.0%) Liberty (4.1%) - added after boil, steeped 15.0 m
35.0 L White Labs WLP001 California Ale

Style:

Recipe	Guideline	
Original Gravity: 1.044	1.038 - 1.054	
Terminal Gravity: 1.011	1.008 - 1.013	
Color: 3.64 SRM	3.0 - 6.0	
Alcohol: 4.28%	3.8% - 5.5%	
Bitterness: 22.8	15.0 - 28.0	

Analysis:

Efficiency: 68%
Kettle Gravity: 1.044
Original Gravity: 1.044

Apparent	Real	Weight	Calories
Attenuation: 75.0%	60.4%	Alcohol: 12.05 g	83.12 kcal
Terminal Extract: 1.011	1.017	Carbs: 15.06 g	57.22 kcal
		Protein: 1.05 g	4.22 kcal
% Alcohol: 4.28% ABV	3.36% ABW		Total: 144.55 kcal