

# German Opal Blonde

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



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Kettle Volume: 12.46 gal @ 212 °F (1.048)      Efficiency: 70.0%  
Boil Duration: 1 h      Attenuation: 75.0%  
Evaporation: 1.0 gal  
Water Volume Added: 0.0 gal  
Final Volume: 11 gal @ 68 °F (1.052)

## Ingredients:

22 lb (93.6%) 2-Row Brewers Malt; Briess - added during mash  
1 lb (4.3%) Crystal Malt 10°L - added during mash  
.5 lb (2.1%) White Wheat Malt; Briess - added during mash  
1.75 oz (46.7%) Opal (6.5%) - added during boil, boiled 60 m  
2 oz (53.3%) Opal (6.5%) - added dry to primary fermenter

## Style:

Recipe	Guideline	
Original Gravity: 1.052	1.038 - 1.054	
Terminal Gravity: 1.013	1.008 - 1.013	
Color: 4.62 SRM	3.0 - 6.0	
Alcohol: 5.16%	3.8% - 5.5%	
Bitterness: 19.4	15.0 - 28.0	

## Analysis:

Efficiency: 70.0%  
Kettle Gravity: 1.048  
Original Gravity: 1.052

Apparent	Real	Weight	Calories
Attenuation: 75.0%	60.2%	Alcohol: 14.54 g	100.33 kcal
Terminal Extract: 1.013	1.020	Carbs: 18.21 g	69.19 kcal
		Protein: 1.27 g	5.1 kcal
% Alcohol: 5.16% ABV	4.04% ABW		Total: 174.62 kcal