

# Centennial Blonde

Blonde Ale (6 B)

**Type:** All Grain  
**Batch Size:** 11.00 gal  
**Boil Size:** 13.59 gal  
**Boil Time:** 60 min  
**End of Boil Vol:** 12.48 gal  
**Final Bottling Vol:** 10.00 gal  
**Fermentation:** Nottingham Ale Yeast

**Date:** 05 Dec 2015  
**Brewer:** Russell Leu  
**Asst Brewer:**  
**Equipment:** Clover Creek Brewery - All Barley  
**Efficiency:** 73.00 %  
**Est Mash Efficiency:** 79.6 %  
**Taste Rating:** 30.0



## Taste Notes:

## Ingredients

Amt	Name	Type	#	%/IBU
14 lbs	Pale Malt (2 Row) US (2.0 SRM)	Grain	1	81.2 %
1 lbs 4.0 oz	Cara-Pils/Dextrine (2.0 SRM)	Grain	2	7.2 %
1 lbs	Caramel/Crystal Malt - 10L (10.0 SRM)	Grain	3	5.8 %
1 lbs	Vienna Malt (3.5 SRM)	Grain	4	5.8 %
0.50 oz	Centennial [10.00 %] - Boil 55.0 min	Hop	5	8.7 IBUs
0.50 oz	Centennial [10.00 %] - Boil 35.0 min	Hop	6	7.4 IBUs
0.50 oz	Cascade [5.50 %] - Boil 20.0 min	Hop	7	3.0 IBUs
1.00 Items	Whirlfloc Tablet (Boil 15.0 mins)	Fining	8	-
0.50 oz	Cascade [5.50 %] - Steep/Whirlpool 5.0 min	Hop	9	0.5 IBUs
1.0 pkg	Nottingham (Danstar #-) [23.66 ml]	Yeast	10	-

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1.041 SG  
**Est Final Gravity:** 1.007 SG  
**Estimated Alcohol by Vol:** 4.4 %  
**Bitterness:** 19.6 IBUs  
**Est Color:** 3.6 SRM

**Measured Original Gravity:** 1.040 SG  
**Measured Final Gravity:** 1.006 SG  
**Actual Alcohol by Vol:** 4.4 %  
**Calories:** 129.5 kcal/12oz

## Mash Profile

**Mash Name:** RIMS Light Body  
**Sparge Water:** 10.57 gal  
**Sparge Temperature:** 168.0 F  
**Adjust Temp for Equipment:** TRUE

**Total Grain Weight:** 17 lbs 4.0 oz  
**Grain Temperature:** 53.0 F  
**Tun Temperature:** 53.0 F  
**Mash PH:** 5.20

## Mash Steps

Name	Description	Step Temperature	Step Time
Saccharification	Add 21.56 qt of water at 164.6 F	148.0 F	60 min
Mash Out	Heat to 168.0 F over 10 min	168.0 F	10 min

**Sparge:** Fly sparge with 10.57 gal water at 168.0 F

## Mash Notes:

## Carbonation and Storage

**Carbonation Type:** Keg with priming agent  
**Pressure/Weight:** 3.57 oz  
**Keg/Bottling Temperature:** 70.0 F  
**Fermentation:** Nottingham Ale Yeast

**Volumes of CO2:** 2.3  
**Carbonation Used:** Keg with 3.57 oz Table Sugar  
**Age for:** 7.00 days  
**Storage Temperature:** 60.0 F

## Notes

I use a tablespoon of gelatin per five gallon batch.  
 Mix it with hot tap water in a sauce pot, about 1 cup of water per tablespoon.  
 Stir it up and let it sit for 20-30 minutes to hydrate and bloom.  
 Put the pot on the stove and heat until it looks like it's about to start boiling...don't boil.  
 Cool slightly (I put my pot in a cold water bath).  
 Add it (gently) to the secondary (or keg) as you're racking your beer.

Forgot the whirlflock tablet...

Try kegging with 2.5oz per keg.

Racked 12/11/15 - SG 1.008

Kegged 12/18/15 - SG 1.006

FG 1.006

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