

American Golden Blonde Ale

a Partial Mash **Blonde Ale** by **Levi**

Ingredients

Print

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Create Variant

| | | |
|---------|--------------|----------------------|
| OG | 1.048 | <input type="text"/> |
| FG | 1.012 | <input type="text"/> |
| IBU | 22 | <input type="text"/> |
| SRM | 4 | <input type="text"/> |
| ABV | 4.7% | <input type="text"/> |
| Balance | 0.48 | <input type="text"/> |

✓ Recipe conforms to the **Blonde Ale** style.

Notes

My first shot at a homebrew. Very simple recipe. bottled on 9/22. conditioning for 3 weeks.

Fermentables

| Amount | Fermentable | Use |
|---------|------------------|-------|
| 5.0 lb | Pilsen Light DME | Boil |
| 0.75 lb | Caramel Malt 10L | Steep |

Hops

| Amount | Hop | Time |
|---------|-----------------|--------|
| 0.49 oz | Cascade (NZ) | 60 min |
| 0.49 oz | Cascade (NZ) | 20 min |
| 0.67 oz | Willamette (US) | 10 min |

Yeasts

| Name | Lab/Product |
|-----------------|-------------|
| American Ale II | Wyeast 1272 |

Extras

| Amount | Name | Time |
|----------|------------------|---------|
| 0.0 each | Whirlfloc Tablet | 8.0 min |

Stats

Batch & Boil

| | |
|------------|-----------|
| Batch Size | Boil Time |
| 5.0 gal | 60 min |

More stats...

 [Buy Recipe Kit](#)