

Red-Headed Stepchild 10

Blonde Ale (6 B)

Type: All Grain
Batch Size: 11.00 gal
Boil Size: 11.96 gal
Boil Time: 60 min
End of Boil Vol: 11.46 gal
Final Bottling Vol: 11.00 gal
Fermentation: Ale, Two Stage

Date: 12 Mar 2017
Brewer: Strawberry Short cake
Asst Brewer:
Equipment: Bleichmann 10
Gal pot
Efficiency: 69.00 %
Est Mash Efficiency: 69.0 %
Taste Rating: 30.0



Taste Notes:

Prepare for Brewing

- ☐ Clean and Prepare Brewing Equipment
- ☐ Total Water Needed: 14.81 gal
- ☐ Mash Water Acid:

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU
8 lbs	Pale Malt (2 Row) US (2.0 SRM)	Grain	1	33.7 %
7 lbs	Maris Otter (Crisp) (4.0 SRM)	Grain	2	29.5 %
6 lbs	White Wheat Malt (2.4 SRM)	Grain	3	25.3 %
1 lbs	Caramel/Crystal Malt - 10L (10.0 SRM)	Grain	4	4.2 %
1 lbs	Wheat, Flaked (1.6 SRM)	Grain	5	4.2 %
8.0 oz	Cara-Pils/Dextrine (2.0 SRM)	Grain	6	2.1 %
4.0 oz	Acid Malt (3.0 SRM)	Grain	7	1.1 %

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 7.42 gal of water at 163.7 F	152.0 F	60 min

- ☐ Sparge Water Acid:
- ☐ Batch sparge with 3 steps (Drain mash tun , 3.69gal, 3.69gal) of 168.0 F water
- ☐

First Wort Hops



Amt	Name	Type	#	%/IBU
1.00 oz	Magnum [12.00 %] - First Wort 60.0 ...	Hop	8	22.5 IBUs

- ☐ Add water to achieve boil volume of 11.96 gal
- ☐ Estimated pre-boil gravity is 1.051 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU
1.00 Items	Whirlfloc Tablet (Boil 15.0 mins)	Fining	9	-

- ☐ Estimated Post Boil Vol: 11.46 gal and Est Post Boil Gravity: 1.056 SG

Cool and Transfer Wort

- ☐ Cool wort to fermentation temperature
- ☐ Transfer wort to fermenter
- ☐ Add water if needed to achieve final volume of 11.00 gal

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU
2.0 pkg	London Ale III (Wyeast Labs #1318) [12...	Yeast	10	-

- ☐ Measure Actual Original Gravity _____ (Target: 1.056 SG)
- ☐ Measure Actual Batch Volume _____ (Target: 11.00 gal)
- ☐ Add water if needed to achieve final volume of 11.00 gal

Fermentation

- ☐ 12 Mar 2017 - Primary Fermentation (10.00 days at 65.0 F ending at 65.0 F)
- ☐ 22 Mar 2017 - Secondary Fermentation (21.00 days at 70.0 F ending at 70.0 F)

Secondary Ingredients

Amt	Name	Type	#	%/IBU
9.50 lb	Strawberry (Secondary 0.0 mins)	Flavor	11	-

Dry Hop and Bottle/Keg

- ☐ Measure Final Gravity: _____ (Estimate: 1.014 SG)
- ☐ Date Bottled/Kegged: 12 Apr 2017 - Carbonation: Keg with 12.54 PSI

- ☐ Age beer for 5.00 days at 70.0 F
- ☐ 17 Apr 2017 - Drink and enjoy!

Notes