

2016/04/01 - Columbus Blonde

Name	Columbus Blonde			
Style	Blonde Ale		Brew Date	2016-04-01
Type	All Grain		Boil Size	14.5 gal
IBU's	34.6		Batch Size	12.0 gal
Color	3.2 SRM		Boil Time	60 min
	Estimated		Actual	
Pre-Boil OG	1.039			
OG	1.044		1.044	
FG	1.011		1.000	
ABV	4.3%		4.3%	
Efficiency	80.0%			
Grain	18.0 lbs	Canadian 2-Row 2014 Fall		87.8%
	1.5 lbs	Carafoam		7.3%
	1.0 lbs	Barley, Flaked 2012 Spring		4.9%
Mash	75 mins	150 F	Infusion	
	10 mins	168 F	Mash Out	
Hops	60 mins	0.5 oz	Columbus (Tomahawk) (15.4%)	11.7 IBU
	35 mins	0.5 oz	Columbus (Tomahawk) (15.4%)	9.7 IBU
	20 mins	0.5 oz	Columbus (Tomahawk) (15.4%)	7.1 IBU
	5 mins	1.0 oz	Columbus (Tomahawk) (15.4%)	4.7 IBU
Additions	15 min	1.0	Whirfloc Tablet	
Yeast	3.0	Safale US-05		
Fermentation	Primary	14 days	68.0 F	
	Cold Crash	2 days	37.0 F	
	Bottle/Keg	1 days	37.0 F	

Carbonation	Force Carbonation	15.9 psi	37.0 F
Notes	Substituted Columbus for centennial. Also added flaked barley. A mix of my cream ale and blonde. Mashed in around 153. Had to add ice to get it to there. Ph about 5.6		