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HONEY BLONDE ALE

BLONDE ALE

OG: 1.049 **Color:** 5.3 SRM
FG: 1.009 **ABV:** 5.2%
IBU: 20.9

Extract	Weight	Percent
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Pilsen Light LME	6 lbs	71.6
Honey	1 lb 6oz	16.4

Steeping Grains	Weight	Percent
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CaraHell	1 lb	11.9
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Hops	Weight	IBU
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Willamette, 60 min	1 oz	20.4
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Yeast

White Labs California V Ale WLP051,
Wyeast American Ale II 1272, or Fermentis
Safale US-05

Additional

Priming Sugar, Bottle Caps, Irish Moss, Grain
Bags, Hop Socks, Gypsum

From the BJCP Style Guidelines (bjcp.org) Category 8A - Blonde Ale

Currently produced by many (American) microbreweries and brewpubs. Regional variations exist (many West Coast brewpub examples are more assertive, like pale ales) but in most areas this beer is designed as the entry-level craft beer. In addition to the more common American Blonde Ale, this category can also include modern English Summer Ales, American Kölsch-style beers, and less assertive American and English pale ales.

Initial soft malty sweetness, but optionally some light character malt flavor (e.g., bread, toast, biscuit, wheat) can also be present. Caramel flavors typically absent. Low to medium esters optional, but are commonly found in many examples. Light to moderate hop flavor (any variety), but shouldn't be overly aggressive. Low to medium bitterness, but the balance is normally towards the malt. Finishes medium-dry to somewhat sweet. No diacetyl.

Vital Statistics:	OG: 1.038 – 1.054
IBUs: 15 – 28	FG: 1.008 – 1.013
SRM: 3 – 6	ABV: 3.8 – 5.5%

Commercial Examples: Pelican Kiwanda Cream Ale, Russian River Aud Blonde, Rogue Oregon Golden Ale, Widmer Blonde Ale, Fuller's Summer Ale, Hollywood Blonde, Redhook Blonde

ALL GRAIN CONVERSION

Replace the extracts with the following base malts:
6.25 lb 2 Row

Weigh and crush the base malts together with the steeping grains listed on the recipe.

Mash at 150°F for 1 hour.

Follow the same hop schedule and yeast recommendations listed on the recipe.

BREWING NOTES

(make note of anything and everything regarding your brew session; dates, gravity readings, ingredient substitutions, temperatures, what went well or not so well, etc.)

Brew Date: _____ OG Reading: _____ FG Reading: _____ Transfer Date: _____ Bottled/Kegged: _____
