

Chefe Blonde Ale

| Guide | | |
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| This kit contains the ingredients to brew 12,5 litres of beer in a Brewolution Brewster brew kettle or in a kettle suitable for 10-15 litres of beer. It is suitable for any brewing system able to achieve a mash efficiency of around 80%. | | |
| Content: Pouch 2: Yeast Pouch 3: Pilsner Malt, Munich Light, Care Ruby, Melano Light, approx. 2950 g Pouch 4: Bittering hops, St. Golding Pouch 5: Flavouring hops – Saaz and finings Light Rock Candy | | |
| Mashing | | |
| 0 minutes | Add 14-16 litres of water to the kettle and set the temperature for 65°C. If using a Brew In A Bag system, heat 3 litres of water per kg of malt, to approx. 5°C higher than the mashing temp, add the malt in the bag or in the grain basket. (pouch 3) | |
| 30 minutes | Start the mashing pump and recirculate for 60 minutes. Stop the pump if the bottom of the kettle runs dry. Heat 5 – 6 litres of sparge water to 78°C (for mash-out and sparging) | |
| 60 minutes | After 60 minutes, at the sound of the alarm, set the temperature to 77°C. The mashing is complete when the alarm sounds again for 77°C. Raise the grain basket and sparge with the 78°C sparge water prepared earlier. Bring the wort level to 14-16,5 litres. Let the grain basket drain over a plastic fermenter or in a sink | |
| Boiling and chilling | | |
| 0 minutes | Set the temperature to 100°C and set the time to 60 minutes. When the temperature reaches 100°C, and the alarm sounds, add the bittering hops (pouch 4). – It is a good idea to use a hop spider or a hop bag - and the light rock candy | |
| 30 minutes | Add flavouring hops and finings (pouch 5). – It is a good idea to use a hop spider or a hop bag Sanitize your chiller | |
| 60 minutes | After 30 minutes the Brewster kettle shuts down. Chill the wort to approximately 26°C and rack to a clean and sanitised fermenter. | |
| Fermentation | | |
| 0 days | Pitch the yeast and ferment at 18°C – 22°C | |
| 7 days | After 7 days, rack the beer to a secondary clean and sanitised fermenter. | |
| 14 days | After a further 7 days, bottle the beer. To bottle carbonate, rack the beer to a plastic fermenter containing tepid sugar water. (5-7 g caster sugar per litre beer dissolved in 200 ml water. Boil for 10 minutes and cool to 26°C). Bottle the beer and place at room temperature for a couple of weeks. | |
| 28 days | The beer is carbonated and ready to drink. Store at cellar temperature (13°C – 17°C) For the best result, let the beer mature for 1 – 3 months before consumption. | |
| Notes | | |
| It is advantageous to take notes during a brew: | | |
| Typical stats: | | |
| Bitterness: 22 IBU | Colour: 11 EBC | Alcohol: 6,7 % |
| OG: 1065 | Your OG: _____ | |
| FG: 1014 | Your FG: _____ | Your alcohol % (OG-FG) / 7,5 = _____% |
| For general guidance using the Brewster kettle, please refer to www.brewolution.com/brewsterscan or scan this QR-code. | | |
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