

# Vanilla Bean Blonde 4

## Overview

**Recipe Type:** All Grain

**Yeast:** Danstar Nottingham Ale

**Yeast Starter:** None

**Batch Size (Gallons):** 5.5 Gallon (6 in kettle, 5.5 in fermentor, 5 in keg)

**Original Gravity:** 1.050

**Final Gravity:** 1.012

**IBU:** 16 IBU

**Boiling Time (Minutes):** 60-75 Min

**Color:** 4.4 SRM

**ABV:** 5%

**Primary Fermentation (# of Days & Temp):** 10-14 Days at 68 Degrees

### **BJCP Style and Style Guidelines:**

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6B Blonde Ale

Min OG: 1.038 Max OG: 1.054

Min IBU: 15 Max IBU: 28

Min Clr: 3 Max Clr: 6 Color in SRM, Lovibond

## Recipe

### **Grain/Sugars:**

9.25 lbs. 2-Row (US) (92.5%)

8 oz Crystal 10L (5%)

4 oz Crystal 20L (2.5%)

### **Hops:**

1.4 oz. German Tettnang @60. (A: 2.4%, B: 4.1%)

0.50 oz. Czech Saaz @15. (A: 3.6%, B: 4.8%)

0.50 oz. Czech Saaz @0. (A: 3.6%, B: 4.8%)

### **Yeast:**

Danstar Nottingham Ale packet

### **Extras:**

1.0 tsp Whirlfoc @15m

0.5 tsp Wyeast nutrient @15m

3.0 Vanilla beans (vodka soaked) 2 days prior to packaging

## Process

### **Mash Schedule:**

Mash Type: Infusion Mash with Batch Sparge

Grain Lbs: 10.00

Strike Water Gal: 3.75g

Qts Water Per Lbs Grain: 1.50:1

Strike Temp: 168.3 F

Saccharification Rest Temp: 153 degrees, 60 minutes

Heat 5.5 gallons water for sparge to 180F

Vorlauf and lauter 3.3 gallons first runnings

Add 5.5 gallons 180 water to batch sparge @ 168F

Vorlauf and lauter 4.2 gallons.

Pre-boil Wort: 7.5 gal

Boil Gravity: 1.037

BU/GU ratio: 0.33

Calories per 12oz: 165.6

### **Boil:**

Bring wort to a boil. Boil for 60 minutes following Hop schedule above.

Cool it. Rack it. Pitch yeast.

## Brew Day

12/12/2015

Collected 3.75g water from municipal tap.

Heated strike to 168F

Mashed into cooler. Hit 153.5F.

While that sat for 60 minute mash, heated 5.5g water for sparge to 180f.

Vorlauf and captured First runnings. 1.032 @ 132fF little less than 3g

Batch sparged. Vorlauf and captured remainder of runnings. Total preboil 7.5g collected.

Boiled per schedule above.

Chilled and transferred nearly 6 gallons of 1.045 OG wort.

Pitched and set to do it's thing.

12/18/2015. Gravity check. 1.008 @65f

12/28/2015 Added vanilla

01/02/16 Kegged.