Oak Barrel Winecraft

Blonde Ale

O.G. = 1.052 F.G. = 1.014-1.016 A.B.V. = 5.2%+/-

More hoppy in the aroma and flavor then a traditional blonde, but very little to no bitterness. This low bitterness gives a more sweet malt character.

Extracts:	4 lbs.	Pilsen - Liquid malt extract	Hops:	½ oz.	Palisade (bittering)
	2 lbs.	Munich - Liquid malt extract		½ oz.	U.S. Golding (flavor)
	1 lbs.	Rice Extract		1 oz.	Mt. Hood (aroma)
Grains:	½ lbs.	Carapils	This kit also includes a disposable grain bag, a whirlfloc (irish moss) tablet, priming sugar, and the yeast options listed below.		
	½ lbs.	Honey Malt			

Windsor Ale Yeast (dry): Windsor ale yeast is a true English strain that produces a beer which is estery to both palate and nose with a slight fresh yeasty flavor. Beers created with Windsor are usually described as full-bodied, fruity English ales. Brewers choose Windsor to produce beers that range from pale ale to porter with moderate alcohol levels and the flavor & aroma characteristics of the best traditional ales. Depending on the composition of the recipe, Windsor demonstrates moderate attenuation which will leave a relatively high gravity (density). **Recommended fermentation temperature range for Windsor is 64°-70°F.**

WLP002 – English Ale Yeast (liquid): A classic ESB strain from one of England's largest independent breweries. This yeast is best suited for English style ales including milds, bitters, porters, and English style stouts. This yeast will leave a beer very clear, and will leave some residual sweetness.
Attenuation: 63-70% Flocculation: Very High Optimum Fermentation Temp.: 65-68°F Alc. tolerance: Medium

WLP011 European Ale Yeast (liquid): Malty, Northern European-origin ale yeast. Low ester production, giving a clean profile. Little to no sulfur production. Low attenuation helps to contribute to the malty character.
Attenuation: 65-70% Flocculation: Medium Optimum Fermentation Temp.: 65-70°F Alc. tolerance: Medium

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Step by Step

1. Remove all ingredients from fridge or other storage. Fill your kettle with 2.5 gal of cold water and add heat.
2. Be sure your grains are cracked and place them in the provided bag. Suspend the grain in the water without letting it touch the bottom of the kettle. Allow to steep as your water heats, at no higher than 165°F.
3. Once your kettle reaches 165°F, remove your grains and bring the solution to a boil.
4. Once boiling, remove from heat and add your dry and liquid extract, while stirring well.
5. Once the extract has dissolved, return to heat again and bring the solution (the "wort") to an aggressive boil while being careful not to boil over (it will foam due to the "hot break".)
6. Once the hot break has settled and you have a steady boil, add your first "bittering" addition of hops. You will boil these hops for 60 minutes total.
7. After 45 minutes, add your "flavor" hops. You will boil these for the remaining 15 minutes of the boil.
   NOTE: Also add your whirlfloc (irish moss) tablet into the boil at this time.
8. After 15 minutes, add your "aroma" hops and remove from heat.
9. Cool the wort as quickly as possible to 70-80°F. An ice bath works well if you don't have an immersion chiller.
10. Transfer the cooled wort to the carboy using a siphon or funnel and top off with cold water to 5 gallons.
11. Pitch the yeast into the carboy, secure with an airlock and allow to sit in a cool, dark place.
12. Once activity begins, the temperature should be held at around 65°F. Primary fermentation can last 2-3 weeks or longer. Do not bottle or transfer to secondary (optional) until final gravity is reached.
13. After you have reached your target final gravity, begin bottling:
    a. Boil ½ cup of water and dissolve the priming sugar.
    b. Carefully "rack" (siphon, to minimize splashing) the beer into the bottling bucket and mix in the sugar.
    c. Bottle the beer, cap and allow to sit in a dark place at a moderate temperature. Try a bottle in 2-3 weeks to see how they are progressing. It may take 6 weeks or more before your beer reaches peak flavor.)