



May all your fermentations be Great Fermentations!

Slovenian Blonde – Beautiful in that Slovenian way

A light, easy drinking blonde ale with slight malt sweetness. This is a great beer for fun evenings on the patio!

BEER SPECS

Original Gravity:

1.033 —1.035 @ 65% efficiency

1.035 —1.037 @ 70% efficiency

1.038 —1.040 @ 75% efficiency

Final Gravity: 1.007—1.010

IBU: 12-15

ABV%: 3.0% - 4.3%

Yield: 5 Gallons

NOT INCLUDED IN KIT

Irish Moss (*for clarity, optional*)

Yeast

Bottle Caps (*53 caps needed*)

Priming Sugar (*5oz or 3/4 cup*)

MASH & FERMENTATION

Suggested Mash Temperature:

A lower mash temperature is recommended to create a wort that ferments out drier and creates a lighter, easy-drinking beer. We suggest a mash temperature of 148° - 150°F.

Fermentation Schedule:

We recommend a primary fermentation of two weeks at 64° - 72°F. A secondary fermentation may be used to improve clarity and reduce sedimentation, if desired.

RECIPE DETAILS

7 lbs. 2-Row Brewer's Malt

0.40 lb. Munich Malt

0.25 lb. Flaked Wheat

0.25 lb. White Wheat Malt

FERMENTABLES

0.50 oz. Celia (ST Golding) hops, added at the beginning of the 60 minute boil

0.25 oz. Celia (ST Golding) hops, added 30 min from the end of the boil

1.0 tsp. Irish moss (*optional*), added 20 min from the end of the boil

0.25 oz. Celia (ST. Golding) hops, added 15 min from the end of the boil

BOIL SCHEDULE

YEAST SUGGESTIONS: Wyeast #1272 American Ale II, Wyeast #1187 Ringwood Ale, Wyeast #1056 American Ale, or Safale S-05 dry yeast

