



American Homebrewers Association®

BIG BREW

2019

“Trans-Atlantic Blonde”

Blonde Ale

Recipe for 5.5 US gallons (20.8 L)

Recipe from *Simple Homebrewing*
by Drew Beechum & Denny Conn



This recipe for a classic blonde ale comes from Drew Beechum, co-author of the upcoming book *Simple Homebrewing*. The recipe can be fermented with either American or Belgian yeast.

Malts

for 5.5 U.S. gallons (20.8 L)

- 9 lb. (4.1 kg) German Pils malt
- 1 lb. (454 g) Caramel Pils / Cara 8 malt

Hops

- 0.5 oz. (14 g) Magnum, 12% a.a. @ 60 min
- 0.5 oz. (14 g) Willamette, 5.5% a.a., whirlpool 20 minutes

Yeast

American variant: Wyeast 1272 American Ale II or Wyeast 1450 Denny’s Favorite 50 Ale

Belgian variant: Wyeast 1214 Belgian Abbey Style Ale or White Labs WLP550 Belgian Ale

Extra Variant

Add 1.5 lb. (680 g) sugar to the boil for an OG of 1.058 (14.3°P) and approximately 7% ABV

Brewing Notes

Mash at 154°F (68°C) for 60 minutes. Mash out at 168°F (76°C), with pre-boil wort volume of 7 gal. (26.5 L). Bring to a rolling boil for 60 minutes, adding hops at specified intervals from end of boil. Chill wort to 62°F (17°C) and pitch yeast. Ferment in primary at 62°F (17°C) until fermentation slows significantly (7–9 days). Optional: Rack to secondary fermenter and age for 10–14 days at 65°F (18°C). Keg at 2.5 volumes (5 g/L) of CO₂ or bottle condition with 4 oz. (113 g) corn sugar.

Original Gravity: 1.048 (12°P)

Final Gravity: 1.011 (2.5°P)

IBUs: 24

Approximate Color: 4 SRM

Alcohol: 4.8% by volume

Extract Version

8.5 lb. (3.9 kg) Pilsner liquid malt extract
4 oz. (113 g) Caramel Pils