

LOVE2BREW

EASY BLONDE ALE (ALL-GRAIN)



Ah, the Easy Blonde. You remember her, shy at first, a slight bitterness, but really pleasant and easy going once you get to know her. Then the fun starts; she can hang with the best of them and is always ready to help you start and end an awesome night. This straw colored brew is designed to be ready to drink in 2 weeks (3 if bottle conditioning). Easy to make and drink you'll enjoy a well-balanced taste of slight bitterness with a crisp refreshing body. This brew is sure to be a hit amongst beer novices and veterans alike!

KIT STATISTICS

- 2 Weeks Primary Fermentation
- 1 Weeks Bottle Conditioning
- Original Gravity: 1.044
- 4.6% ABV (Estimated)
- IBUs: 11.4 (Low)
- SRM: 3.1 (Straw)
- 60 Minute Boil

HOME BREW KIT CONTENTS

Malts & Specialty Grains

- 8.5 lbs. 2-Row Pale Malt
- 8 oz. Pilsner Malt

Hops

- 1/4 oz. Ahtanum (Bittering/Flavor)
- 1/4 oz. Ahtanum (Flavor)
- 1/4 oz. Ahtanum (Flavor/Aroma)
- 1/4 oz. Ahtanum (Aroma)

Yeast Choices

- Safale US-05
- Danstar Nottingham Ale Yeast
- California Ale Yeast (WLP001)

Other

- 5 oz. Priming Sugar

MASH INGREDIENTS:

- 8.5 lbs. 2-Row Pale Malt
- 8 oz. Pilsner Malt

MASH SCHEDULE:

- Saccharification Rest: 152°F for 60 minutes
- Mashout: 168°F for 10 minutes

BOIL ADDITIONS

- 1/4 oz. Ahtanum (45 Minutes)
- 1/4 oz. Ahtanum (20 Minutes)
- 1/4 oz. Ahtanum (10 Minutes)
- 1/4 oz. Ahtanum (5 Minutes)

If you have any questions while brewing your beer call us at 1.888.654.5511 or email support@love2brew.com. We're open 7 days a week to help you brew the best beer possible!

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