



ENLIGHTENMENT

Fermentables					BJCP Style Guidelines	
Weight (lb)	Name			%		
6.75	Belgian Pilsner			85		
0.42	Flaked Rice			5		
0.42	White Wheat			5		
0.42	Spitz			5		
Hop Additions						
Stage/Time	Qty (oz)	Name	%AA	IBU		
Boil/60 min	0.25	Magnum	13.5	12		
Whirlpool	2.5	El Dorado Whole Cone	6	3		
Yeast						
Variety		Qty	Ferm Temp			
WLP001 – California Ale Yeast		1 NG Pack	68 - 72°F			
Additives						
Amount		Name	Stage/Time			
1 tsp/Tablet		Irish Moss/Whirlfloc	Boil/15 min			
1/2 tsp		Yeast nutrient	Boil/15 min			
Target Statistics		Brew Notes		Notes		
Batch Size	5.5 gal	Mash Temp	148°F	<p>To add the characteristic fruit twist to this recipe, thoroughly clean and sanitize an entire buddha's hand fruit (don't neglect the fingers). Use a "salad shooter" or other grating food processor to break up the entire fruit, rind and all, into chunks.</p> <p>Add as a dry hop after fermentation is complete.</p>		
OG	1.045	Mash Duration	45 min			
FG	1.007	Boil Volume	6.5 gal			
~%ABV	5.0	Boil Duration	60 min			
Efficiency	72	Whirlpool Temp	194°F			
IBU	15-20	Whirlpool Duration	5 min			



Blonde Ale (18A)

Original Gravity: 1.038 – 1.054 SG

Final Gravity: 1.008 – 1.013 SG

Bitterness: 15 – 28 IBUs

ABV: 3.8 – 5.5%

SRM: 3 - 6

Overall Impression: Easy-drinking, approachable, malt-oriented American craft beer, often with interesting fruit, hop, or character malt notes. Well-balanced and clean, is a refreshing pint without aggressive flavors.

SRM	3.0	Dry Hop Duration	3 Days
------------	-----	-------------------------	--------