

# LOVE2BREW

## EASY BLONDE ALE (ALL-GRAIN – 2.5 GALLON)



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 blonde 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 that drinks very smoothly. A great brew for your personal collection, parties, events and more try it as a standalone brew or experiment with some fruit additions. 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: 12.2
- SRM: 3.0
- 60 Minute Boil

### HOME BREW KIT CONTENTS

#### Malts & Specialty Grains

- 4 lb. 2-Row Pale Malt
- 4 oz. Pilsner Malt

#### Hops

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

#### Yeast Choices

- Safale US-05
- Danstar Nottingham Ale Yeast
- White Labs California Ale Yeast (WLP001)
- Wyeast American Ale Yeast (1056)

#### Other

- 2 oz. Priming Sugar

### MASH INGREDIENTS:

- 4 lb. 2-Row Pale Malt
- 4 oz. Pilsner Malt

### MASH SCHEDULE:

Saccharification Rest: 152°F for 60 minutes

Mashout: 168°F for 10 minutes

### HOP ADDITIONS

- 1/4 oz. Ahtanum (45 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](mailto:support@love2brew.com). We're open 7 days a week to help you brew the best beer possible!

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