

Canadian Homebrewers Association's fourth annual Canadian Homebrew Day is all about choosing your own adventure! How are you going to brew this blonde ale?

# BETTY BLONDE

## BY CURTIS VAN MARCK

Homebrew Shop of the Year 2021 - Barley's Homebrewing Supplies (New Westminster, BC)

|            |            |            |                   |
|------------|------------|------------|-------------------|
| Blonde Ale | ABV - 5.1% | OG - 1.051 | Batch Size - 19 L |
|            | IBU - 22   | FG - 1.013 | Efficiency - 72%  |

### Ingredients

Pale Malt - 4.0 kg (91%)  
 Honey Malt - 0.2 kg (4.5%)  
 Crystal 15 - 0.2 kg (4.5%)  
 Willamette - 23 g (60 min)  
 Willamette - 14 g (20 min)  
 Willamette - 14 g (1 min)  
 Irish moss - 1 teaspoon (20 min)  
 American ale yeast

### Directions

- Mash at 68°C for 60 minutes.
- If sparging, use 77°C water until pre-boil volume achieved
- Boil for 60 minutes, following hop and irish moss additions above.
- Chill, and ferment at recommended temperature (typically 16-22°C) for 5-7 days. Once activity starts to slow down, increase temperature to 24°C, and leave for 3-5 more days.
- Cold crash, package (keg or bottle), carbonate, and enjoy!

### Tips

If you are using tap water, ensure you use metabisulfite or Campden tablets to neutralise chlorine and/or chloramines

Abbey malt can also be used in place of the honey malt

Alternate yeast options:

Escarpment Labs Cali Ale, Imperial Yeast A07 Flagship, Lallemand LalBrew BRY-97 West Coast Ale, Omega OYL-004 West Coast I, SafAle US-05, Whie Labs WLP001 California Ale, Wyeast WY1056)

**OPTIONAL** - add 21 g of loose earl grey tea (or 10 tea bags) for 7 minutes while the wort is chilling



**About the beer** Our Betty Blonde, one of our most popular all-grain recipes, is a crushable crowd-pleaser and something that's easy to go through 6 gallons of any time of year. The honey malt lends a delicate sweetness that complements the brightly floral late additions of Willamette. This recipe is perfect as is, but when I brew it, I like to add Earl Grey tea for that mouth-watering bergamot aroma and so that Lazy Grey lives on in my all-grain brewing.



**About the brewer** Like many homebrewers, Curtis Van Marck began his brewing journey using malt extract. He diverged from the recipe on his third batch, a recipe called "Summer Ale", where he added some coriander and several bags of Earl Grey tea to the wort after the boil. He was so happy about the results that the recipe, known as Lazy Grey, remains a staple in the Barley's Homebrewing Supplies extract brewing recipe book.