



FIST BUMP

AMERICAN BLONDE ALE

Recipe courtesy of White Labs

BATCH SIZE	RECIPE TYPE	ORIGINAL GRAVITY	FINAL GRAVITY	ABV
5 Gallons	All-Grain	1.059	1.008	4.7%

INGREDIENTS

5.56 lbs Two Row Pale Malt
 2.31 lbs Flaked Corn/Maize
 14 oz CaraPils
 14 oz Wheat Malt
 14 oz Vienna Malt

HOPS

1.3 oz Mandarina Bavaria @ 15minute
 2 oz Mandarina Bavaria - Whirlpool

YEAST

White Labs Charlie's Fist Bump Yeast
 - WLP1983

PROCESS

Mill grains and mash at 147°F for 1 hour.
 Sparge and collect wort.

Bring wort to a boil. Set timer for 30 minutes.

Add 1.3 oz Mandarina Bavaria, yeast nutrient, and Whirlfloc/Irish Moss with 15 minutes remaining.

At the end of 30 minute boil turn off heat and add Whirlpool hops. Whirlpool/steep for 15 minutes.

When steep is over chill your wort to ~65°F , aerate your wort, and pitch your yeast.

Ferment @ 65°-70° F for 7-10 days.

Bottle or keg at 2.4-2.6 vol co2