



NEWBrew Hopularity Contest
Beer Recipe Guide

Style:	Singapore Blonde Ale
Style impression:	Easy-drinking, approachable, malt-oriented top-fermented beer with a local touch (fruit, spice, honey, sugar, etc), emphasizing the flavors of Singapore.
Starting gravity:	11-13 ⁰ P (1.044 – 1.054 SG)
Finishing gravity:	2-4 ⁰ P (1.008 – 1.016 SG)
ABV:	4 – 5.9%
Bitterness:	15 – 25 IBU
Color:	6 – 14 EBC (3 – 7 SRM)
Batch Size:	14 litres

Malt bill:	Pilsner malt 3kg Wheat malt 600g Carapils malt 200g
Yeast:	US-05
Water:	NEWater (24 litres)
Clarifying	Protafloc
Hops:	Willamette 1.5oz or 42g