



**MASH Project:**  
*BAR Clone Brew Along*

MASHERS... This month's project is a 2 for 1 operation. Those interested can brew the clone recipe provided to the right. The goal will be to all brew the exact same recipe and attempt to clone BAR's Toasted Blonde Ale. Bring your brews to the June meeting and we can sample each brewer's efforts to see what, if any, difference comes with each brewer's process. This beer is light in nature (perfect for spring/summer) and is made with an English strain of yeast. These factors should allow for us to taste very subtle differences that may come with brewing technique and fermentation temperatures.

Maybe we end up with beers that taste the same?  
 Maybe we taste a huge range of differences?  
 Let's give it a shot and find out!

**BAR**

*Toasted Blonde Ale*

*Head Brewer - Jeff Browning*

**Beer Profile**

**Est Original Gravity:** 1.039 SG

**Est Final Gravity:** 1.011 SG

**Estimated Alcohol by Vol:** 3.8 %

**Bitterness:** 12.5 IBUs

**Est Color:** 5.9 SRM

**Mash Temp:** 154°

**All Grain Ingredients**

6 lbs	Pale Ale Malt 2-Row (3.5 SRM)	Grain 1	77.4 %
1 lbs 4.0 oz	Munich 10L (10.0 SRM)	Grain 2	16.1 %
8.0 oz	Victory Malt (25.0 SRM)	Grain 3	6.5 %
0.90 oz	Liberty [3.00 %] - Boil 60.0 min	Hop 4	11 IBU
1.00 Item	Whirlfloc Tablet (Boil 15.0 mins)	Fining 5	-
0.75 oz	Liberty [3.00 %] - Boil 5.0 min	Hop 6	1.9 IBU
1.0 pkg	SafAle English Ale S04	Yeast 7	-

**Extract Ingredients**

1 lbs 4.0 oz	Munich 10L (10.0 SRM)	Grain 1	21.7 %
8.0 oz	Pale Ale Malt 2-Row (3.5 SRM)	Grain 2	8.7 %
8.0 oz	Victory Malt (25.0 SRM)	Grain 3	8.7 %
3 lbs 8.0 oz	Extra Light Dry Extract (3.0 SRM)	Extract 4	60.9 %
1.25 oz	Liberty [3.00 %] - Boil 60.0 min	Hop 5	11 IBU
1.00 Items	Whirlfloc Tablet (Boil 15.0 mins)	Fining 6	-
0.75 oz	Liberty [3.00 %] - Boil 5.0 min	Hop 7	1.3 IBU
1.0 pkg	SafAle English Ale S04	Yeast 8	-

This is the same Blonde that you've had for years, only now it's toasted... Nicely toasted. Notice that it has an enhanced biscuit toasty taste and a light, dry finish. This is not a heavy blonde, but once in a while, we like to dress her up and get her toasted by actually roasting 30 lbs. of a special English malt right in our pizza ovens and adding it to the brew. It is still clean and lager-like, with just a little more of everything (except calories - 107/12 oz.)