



West African Session Ale

Session Blonde Ale

SPECS

ABV: 4.4%

OG: 10.7 Plato

FG: 2.4 Plato

IBU: 25

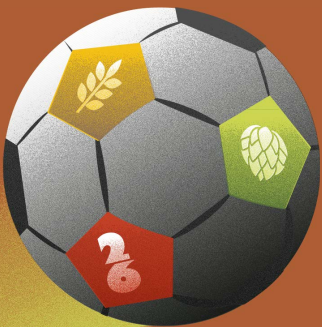
SRM: 2.6

20 BBL VARIATION

515 lbs GWM Two-Row Malt
140 lbs GWM Pilsner Malt
168 lbs Yolélé Foods Fonio
65 lbs GWM Low Color Wheat
47 lbs Best Malz Acidulated Malt
3 lbs Simcoe® + 18 lbs Idaho 7®
14 lbs Sabro® + 14 lbs Mosaic®

ABOUT THIS RECIPE

Inspired by the growing football culture across West Africa, this light session ale celebrates the global reach of the game and the ingredients behind it. Brewed with fonio, it's crisp, refreshing, and made for all-day viewing and communal celebration.



GRAIN BILL

55% Great Western Malting Two-Row Malt
15% Great Western Malting Pilsner Malt
18% Yolélé Foods Fonio
7% Great Western Malting Low Color Wheat Malt
5% Best Malz Acidulated Malt

HOPS & KETTLE ADDITIONS

60 min - Simcoe (3lbs/48oz)
10 min - Idaho 7 (4lbs/64oz)
Whirlpool - Sabro (4lbs/64oz)
Whirlpool - Mosaic (4lbs/64oz)
Dry Hop - Idaho 7 (14lbs/224oz)
Dry Hop - Sabro (10lbs/160oz)
Dry Hop - Mosaic (10lbs/160oz)

YEAST

Lallemand LalBrew BRY-97 American West Coast Ale Yeast (78% attenuation)

CONDITIONING

OTHER

Rice hulls recommended due to high adjunct load.
Fonio contributes fermentability and aromatic lift with minimal color pickup.