

## 18A American Blonde Ale oyl-091 mosaic

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **21**
- SRM **3.5**
- Style **Blonde Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **23.5 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4.3 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **22.3 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

### Mash step by step

- Heat up **18.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **23.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (83.3%)	80 %	5
Grain	Płatki owsiane	0.4 kg (9.5%)	60 %	3
Grain	Rice, Flaked	0.3 kg (7.1%)	70 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	60 min	10 %
Aroma (end of boil)	Mosaic	40 g	5 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
OYL-091	Ale	Liquid	100 ml	---

### Extras

Type	Name	Amount	Use for	Time
Water Agent	CaCl2	3 g	Mash	60 min
Water Agent	CaSO4	2 g	Mash	60 min