

American Blond Ale #1

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **23**
- SRM **4.1**
- Style **Blonde Ale**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **72C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **28.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (90.9%)	82 %	4
Grain	Monachijski	0.5 kg (9.1%)	80 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	30 g	10 min	7.6 %
Boil	Chinook	15 g	60 min	11 %
Dry Hop	Cascade	60 g	4 day(s)	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	200 ml	Safale