

American Blond Ale (K)

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **21**
- SRM **5.1**
- 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 **90 min**
- Evaporation rate **15 %/h**
- Boil size **29.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **23 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **18.4 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **29.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|---------------|--------|-----|
| Grain | CastleMalting - Pilsneński | 4 kg (74.1%) | 81 % | 3.5 |
| Grain | CastleMalting - Biscuit Malt | 0.5 kg (9.3%) | 79 % | 45 |
| Grain | Castlemalting - Cara Clair | 0.1 kg (1.9%) | 78 % | 4 |
| Sugar | Candi Sugar, Clear | 0.5 kg (9.3%) | 78.3 % | 2 |
| Sugar | Corn Sugar (Dextrose) | 0.3 kg (5.6%) | 100 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|--------|------------|
| Boil | Nelson Sauvín | 10 g | 60 min | 11 % |
| Aroma (end of boil) | Nelson Sauvín | 10 g | 10 min | 11 % |
| Aroma (end of boil) | Nelson Sauvín | 20 g | 5 min | 11 % |
| Aroma (end of boil) | Nelson Sauvín | 10 g | 2 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-----------|-----|-------|-------|------|
| Hornindal | Ale | Slant | 20 ml | priv |
|-----------|-----|-------|-------|------|

Extras

| Type | Name | Amount | Use for | Time |
|-------------|--------------------|--------|-----------|----------|
| Water Agent | Gips piwowarski | 2 g | Mash | 82 min |
| Water Agent | Kwas fosforowy 75% | 3 g | Mash | 82 min |
| Flavor | Cukier kandyzowany | 500 g | Boil | 10 min |
| Flavor | Glukoza | 300 g | Boil | 10 min |
| Fining | WHIRLFLOC | 1.25 g | Boil | 5 min |
| Water Agent | Witamina C | 1 g | Bottling | --- |
| Fining | Żelatyna wieprzowa | 3 g | Secondary | 3 day(s) |

Notes

- 50% wody zdemineralizowanej.

Parametry oczekiwane
 Calcium (ppm)50-100
 Magnesium (ppm)0-30
 Alkalinity as CaCO30-80
 Sulfate (ppm)100-200
 Chloride (ppm)50-100
 Sodium (ppm)<100
 Residual Alkalinity(-)60-0

Parametry po modyfikacji
 Calcium (ppm)80
 Magnesium (ppm)6
 Alkalinity as CaCO362
 Sulfate (ppm)136
 Chloride (ppm)59
 Sodium (ppm)26
 Residual Alkalinity1
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