

# Blond

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **24**
- SRM **4**
- Style **Blonde Ale**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.9 liter(s)**
- Total mash volume **33.2 liter(s)**

## Steps

- Temp **65 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **24.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **34 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (45.5%)	80 %	4
Grain	Weyermann - Vienna Malt	2.5 kg (28.4%)	81 %	8
Grain	Pszeniczny	1.6 kg (18.2%)	85 %	4
Grain	Karmelowy Jasny 30EBC	0.2 kg (2.3%)	75 %	30
Sugar	Cukier	0.5 kg (5.7%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	10 g	60 min	7.1 %
Boil	Herkules	10 g	60 min	17 %
Boil	Sladek	30 g	10 min	6 %
Boil	Cascade	25 g	10 min	6 %
Whirlpool	Cascade	30 g	20 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Us05	Ale	Dry	20 g	---