

## Blond Ale #2

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **17**
- SRM **6.1**
- Style **Blonde Ale**

### Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **11.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7 liter(s)**
- Total mash volume **9.3 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **77 C**, Time **0 min**

### Mash step by step

- Heat up **7 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **0 min** at **77C**
- Sparge using **6.6 liter(s)** of **76C** water or to achieve **11.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.28 kg (54.9%)	80 %	4
Grain	Monachijski	1.05 kg (45.1%)	80 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	7 g	40 min	10 %
Boil	Lublin (Lubelski)	7.5 g	10 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	8.62 g	Fermentis