

## Blond ale 2021

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **28**
- SRM **3.8**
- 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 **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

### Fermentables

| Type  | Name                 | Amount     | Yield | EBC |
|-------|----------------------|------------|-------|-----|
| Grain | Viking Pilsner malt  | 4 kg (80%) | 82 %  | 4   |
| Grain | Viking Pale Ale malt | 1 kg (20%) | 80 %  | 5   |

### Hops

| Use for             | Name                  | Amount | Time   | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil                | Citra                 | 15 g   | 30 min | 12 %       |
| Boil                | Saaz (Czech Republic) | 10 g   | 30 min | 4.5 %      |
| Aroma (end of boil) | Simcoe                | 5 g    | 20 min | 13.2 %     |
| Aroma (end of boil) | Ahtanum               | 5 g    | 20 min | 5 %        |
| Aroma (end of boil) | Cascade PL            | 5 g    | 20 min | 5.2 %      |
| Boil                | Citra                 | 2 g    | 20 min | 12 %       |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-33 | Ale  | Dry  | 11.5 g | Fermentis  |