

## Blond ALE#55

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **24**
- SRM **4.8**
- Style **Blonde Ale**

### Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.4 liter(s)**
- Total mash volume **25 liter(s)**

### Steps

- Temp **51 C**, Time **20 min**
- Temp **63 C**, Time **30 min**
- Temp **70 C**, Time **30 min**
- Temp **77 C**, Time **15 min**

### Mash step by step

- Heat up **19.4 liter(s)** of strike water to **55.4C**
- Add grains
- Keep mash **20 min** at **51C**
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **70C**
- Keep mash **15 min** at **77C**
- Sparge using **19.1 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

### Fermentables

| Type  | Name                   | Amount         | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Paleale/pils Bydgoszcz | 5 kg (90.1%)   | 80 %  | 4.5 |
| Grain | Strzegom red ale       | 0.25 kg (4.5%) | 75 %  | 70  |
| Grain | Strzegom Pszeniczny    | 0.2 kg (3.6%)  | 81 %  | 6   |
| Grain | Strzegom Karmel 50     | 0.1 kg (1.8%)  | 76 %  | 30  |

### Hops

| Use for   | Name     | Amount | Time   | Alpha acid |
|-----------|----------|--------|--------|------------|
| Boil      | lunga    | 23 g   | 60 min | 9.4 %      |
| Boil      | Puławski | 25 g   | 20 min | 3.5 %      |
| Whirlpool | Puławski | 25 g   | 0 min  | 3.5 %      |

### Yeasts

| Name           | Type | Form | Amount | Laboratory |
|----------------|------|------|--------|------------|
| Gozdawa hybrid | Ale  | Dry  | 10 g   | ---        |

### Extras

| Type  | Name              | Amount | Use for | Time   |
|-------|-------------------|--------|---------|--------|
| Other | płatki jęczmienne | 400 g  | Mash    | 60 min |