

# Blonde Ale - Artur

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **23**
- SRM **4.4**
- Style **Blonde Ale**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2.5 kg (86.2%)	80 %	7
Grain	Pszeniczny	0.2 kg (6.9%)	85 %	4
Grain	Płatki pszeniczne	0.2 kg (6.9%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	10 g	10 min	9.5 %
Boil	Centennial	15 g	15 min	10.5 %
Boil	Amarillo	10 g	5 min	9.5 %
Dry Hop	Amarillo	30 g	3 day(s)	9.5 %
Dry Hop	Centennial	35 g	3 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11 g	safale