

Blonde Ale v1

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **21**
- SRM **3.6**
- Style **Blonde Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	1 kg (18.2%)	80 %	7
Grain	Pilznieński	2 kg (36.4%)	81 %	4
Grain	Pszeniczny	1 kg (18.2%)	85 %	4
Adjunct	Pszenica niesłodowana	0.5 kg (9.1%)	75 %	3
Adjunct	płatki ryżowe	0.3 kg (5.5%)	80 %	1
Grain	Żytni	0.2 kg (3.6%)	85 %	8
Grain	Słód owsiany Fawcett	0.5 kg (9.1%)	61 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	8 g	20 min	7.1 %
Boil	Chinook	25 g	20 min	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis