

Fresh Blonde Ale

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **24**
- SRM **5.1**
- Style **Blonde Ale**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **36.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **35 liter(s)**
- Total mash volume **42 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **70 C**, Time **30 min**
- Temp **80 C**, Time **10 min**

Mash step by step

- Heat up **35 liter(s)** of strike water to **66.2C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **30 min** at **70C**
- Keep mash **10 min** at **80C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **36.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|--------------|--------|-----|
| Grain | Castle Pale Ale | 2 kg (28.6%) | 80 % | 8 |
| Grain | Briess - Pilsen Malt | 2 kg (28.6%) | 80.5 % | 2 |
| Grain | Vienna Malt | 1 kg (14.3%) | 78 % | 8 |
| Grain | Bestmalz Carmel Pils | 1 kg (14.3%) | 75 % | 5 |
| Grain | Cara Blonde - Castle Malting | 1 kg (14.3%) | 78 % | 20 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Centennial | 15 g | 55 min | 10.5 % |
| Boil | Centennial | 10 g | 35 min | 10.5 % |
| Boil | Cascade | 15 g | 20 min | 6 % |
| Boil | Cascade | 15 g | 5 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|------|----------------|--------|---------|--------|
| Herb | Mech irlandzki | 10 g | Boil | 10 min |

Notes

- Na podstawie: <https://www.brewersfriend.com/homebrew/recipe/view/10594/centennial-blonde>
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