

# Loving Summer Blonde Ale

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **31**
- SRM **5.6**
- Style **Blonde Ale**

## Batch size

- Expected quantity of finished beer **100 liter(s)**
- Trub loss **5 %**
- Size with trub loss **105 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **126.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **96 liter(s)**
- Total mash volume **120 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **96 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **54.5 liter(s)** of **76C** water or to achieve **126.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	15 kg (62.5%)	81 %	5
Grain	Strzegom Pale Ale	5 kg (20.8%)	79 %	6
Grain	Vienna Malt	2 kg (8.3%)	78 %	8
Grain	Strzegom Bursztynowy	2 kg (8.3%)	70 %	49

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	100 g	60 min	10 %
Boil	Cascade	100 g	10 min	6 %
Boil	Mandarina Bavaria	50 g	10 min	7.7 %
Dry Hop	Mandarina Bavaria	50 g	7 day(s)	7.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
mangrove jack's m36	Ale	Slant	700 ml	---