Australian Blonde

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **14**
- SRM **3.7**
- Style **Blonde Ale**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **39.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **36 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **28 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Sparge using **19.6 liter(s)** of **76C** water or to achieve **39.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	8 kg *(100%)*	82 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Enigma (AUS)	50 g	15 min	16.5 %
Dry Hop	Enigma (AUS)	150 g	3 day(s)	16.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis