

# King's Beer

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **18**
- SRM **3**
- Style **Blonde Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **22.2 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **16.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

## Fermentables

| Type  | Name      | Amount          | Yield | EBC |
|-------|-----------|-----------------|-------|-----|
| Grain | Pale Malt | 3.5 kg (63.1%)  | --- % | 3.3 |
| Grain | Wheat     | 1.25 kg (22.5%) | --- % | 3   |
| Grain | Vienna    | 0.6 kg (10.8%)  | --- % | --- |
| Grain | Golden    | 0.2 kg (3.6%)   | --- % | --- |

## Hops

| Use for   | Name   | Amount | Time     | Alpha acid |
|-----------|--------|--------|----------|------------|
| Whirlpool | Citr   | 35 g   | 10 min   | 12.7 %     |
| Whirlpool | Galaxy | 35 g   | 10 min   | 15 %       |
| Dry Hop   | Citra  | 20 g   | 4 day(s) | 12.7 %     |
| Dry Hop   | Galaxy | 20 g   | 4 day(s) | 15 %       |
| Dry Hop   | Simcoe | 20 g   | 4 day(s) | 13.2 %     |
| Dry Hop   | Mosaic | 20 g   | 4 day(s) | 10 %       |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale  | Dry  | 11 g   | Safale     |