12A. American Blonde Ale

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **21**
- SRM **3.6**
- Style **Blonde Ale**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **17.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **5.7 liter(s)** of **76C** water or to achieve **17.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg *(83.3%)*	80 %	5
Grain	Strzegom Pszeniczny	0.25 kg *(8.3%)*	81 %	6
Grain	Płatki owsiane	0.25 kg *(8.3%)*	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	5 g	60 min	6 %
Aroma (end of boil)	Cascade	25 g	15 min	6 %
Aroma (end of boil)	Cascade	20 g	5 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Dry	10 g	Lallemand

Extras

Type	Name	Amount	Use for	Time
Water Agent	CaSO4	2 g	Mash	60 min

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.