

New England Blond Ale #2

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **23**
- SRM **4.4**
- Style **Blonde Ale**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Steps

- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3.5 kg (67.3%)	82 %	4
Grain	Carahell	0.5 kg (9.6%)	77 %	26
Grain	Platki owsiane	1.2 kg (23.1%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	7.4 %
Boil	Chinook	30 g	10 min	11 %
Dry Hop	Azacca	90 g	5 day(s)	14 %