

American Blond Ale (K)

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **21**
- SRM **5.1**
- Style **Blonde Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **29.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **23 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **18.4 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **29.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	CastleMalting - Pilzneński	4 kg (74.1%)	81 %	3.5
Grain	CastleMalting - Biscuit Malt	0.5 kg (9.3%)	79 %	45
Grain	Castlemalting - Cara Clair	0.1 kg (1.9%)	78 %	4
Sugar	Candi Sugar, Clear	0.5 kg (9.3%)	78.3 %	2
Sugar	Corn Sugar (Dextrose)	0.3 kg (5.6%)	100 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvín	10 g	60 min	11 %
Aroma (end of boil)	Nelson Sauvín	10 g	10 min	11 %
Aroma (end of boil)	Nelson Sauvín	20 g	5 min	11 %
Aroma (end of boil)	Nelson Sauvín	10 g	2 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Hornindal	Ale	Slant	20 ml	priv
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Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	2 g	Mash	82 min
Water Agent	Kwas fosforowy 75%	3 g	Mash	82 min
Flavor	Cukier kandyzowany	500 g	Boil	10 min
Flavor	Glukoza	300 g	Boil	10 min
Fining	WHIRLFLOC	1.25 g	Boil	5 min
Water Agent	Witamina C	1 g	Bottling	---
Fining	Żelatyna wieprzowa	3 g	Secondary	3 day(s)

Notes

- 50% wody zdemineralizowanej.
Parametry oczekiwane
Calcium (ppm)50-100
Magnesium (ppm)0-30
Alkalinity as CaCO30-80
Sulfate (ppm)100-200
Chloride (ppm)50-100
Sodium (ppm)<100
Residual Alkalinity(-)60-0

Parametry po modyfikacji
Calcium (ppm)80
Magnesium (ppm)6
Alkalinity as CaCO362
Sulfate (ppm)136
Chloride (ppm)59
Sodium (ppm)26
Residual Alkalinity1
Sep 3, 2020, 12:23 PM