

# Blonde April Ale

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **25**
- SRM **4.2**
- Style **Blonde Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name                                     | Amount        | Yield | EBC |
|-------|------------------------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt                     | 3 kg (46.2%)  | 80 %  | 5   |
| Grain | Castle Malting -<br>Pilzneński 6-rzędowy | 3 kg (46.2%)  | 80 %  | 5   |
| Grain | Płatki owsiane                           | 0.5 kg (7.7%) | 60 %  | 3   |

## Hops

| Use for | Name       | Amount | Time     | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil    | Amarillo   | 30 g   | 60 min   | 9.5 %      |
| Boil    | Centennial | 30 g   | 0 min    | 10.5 %     |
| Dry Hop | Amarillo   | 30 g   | 5 day(s) | 9.5 %      |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | Fermentis  |