

# American blonde

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **69**
- SRM **4.7**
- 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 **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **22.9 liter(s)**

## Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **17.8 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4.5 kg (88.2%)	80 %	7
Grain	Barley, Flaked	0.5 kg (9.8%)	70 %	4
Grain	Briess LME - Munich	0.1 kg (2%)	78 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Apollo	30 g	60 min	17 %
Aroma (end of boil)	Glacier	50 g	15 min	5.5 %
Whirlpool	Apollo	25 g	0 min	17 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	Irish moss	4 g	Boil	15 min