

Blond ALE

- Gravity **12.6 BLG**
- ABV ---
- IBU **21**
- SRM **4.1**
- Style **Blonde Ale**

Batch size

- Expected quantity of finished beer **26.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **30.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **30.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (83.3%)	81 %	4
Grain	Pszeniczny	1 kg (16.7%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	10 g	60 min	6.8 %
Boil	East Kent Goldings	10 g	60 min	4.8 %
Boil	Cascade	10 g	30 min	6.8 %
Boil	Cascade	30 g	5 min	6.8 %
Boil	East Kent Goldings	20 g	5 min	4.8 %

Yeasts

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

Notes

- Zmodyfikowana wersja przepisu z AlePiwo:
 - + 1.5kg pilzneńskiego
 - + East Kent Goldings
 - + 6.5l więcej oczekiwanego piwa
- Jun 7, 2016, 10:30 PM*