

## Blonde ale

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **28**
- SRM **5.1**
- Style **Blonde Ale**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	5 kg (94.3%)	83 %	6
Grain	Weyermann - Acidulated Malt	0.1 kg (1.9%)	80 %	6
Grain	Weyermann - Light Munich Malt	0.2 kg (3.8%)	82 %	14

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	50 g	60 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	25 g	5 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safeale K 97	Ale	Dry	11.5 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Fining	Irish moss	5 g	Boil	15 min