

# Blonde Ale

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **18**
- SRM **3.3**
- Style **Blonde Ale**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **3 %**
- Size with trub loss **19.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.6 liter(s)**
- Total mash volume **14.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.5 kg (39.5%)	81 %	4
Grain	Viking Pale Ale malt	1.8 kg (47.4%)	80 %	5
Grain	Weyermann - Carapils	0.25 kg (6.6%)	78 %	4
Adjunct	Barley Hulls	0.25 kg (6.6%)	50 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	8 %
Boil	Marynka	20 g	5 min	8 %

## Yeasts

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