

# German Blonde Ale

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **31**
- SRM **4.3**
- Style **Blonde Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.75 kg (75%)	80 %	4
Grain	Pszeniczny	0.75 kg (15%)	85 %	4
Grain	Strzegom Monachijski typ II	0.5 kg (10%)	79 %	22

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Halertau Ariana	25 g	60 min	11.7 %
Aroma (end of boil)	Halertau Ariana	25 g	0 min	11.7 %
Aroma (end of boil)	Calista	25 g	0 min	3.9 %
Dry Hop	Halertau Ariana	50 g	4 day(s)	11.7 %
Dry Hop	Calista	75 g	4 day(s)	3.9 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	10 min