

# Hoppy Blond

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **32**
- SRM **4.3**
- Style **Blonde Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

## Fermentables

| Type  | Name                   | Amount        | Yield  | EBC |
|-------|------------------------|---------------|--------|-----|
| Grain | Briess - Pilsen Malt   | 5 kg (80.6%)  | 80.5 % | 2   |
| Grain | Briess - Carapils Malt | 0.5 kg (8.1%) | 74 %   | 3   |
| Grain | Amber Malt             | 0.2 kg (3.2%) | 75 %   | 43  |
| Grain | Carahell               | 0.5 kg (8.1%) | 77 %   | 26  |

## Hops

| Use for | Name | Amount | Time   | Alpha acid |
|---------|------|--------|--------|------------|
| Boil    | EXP  | 30 g   | 60 min | 7.4 %      |
| Boil    | EXP  | 30 g   | 15 min | 7.4 %      |
| Boil    | EXP  | 20 g   | 5 min  | 7.4 %      |
| Boil    | EXP  | 20 g   | 0 min  | 7.4 %      |