

# Loving Summer Blonde Ale

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **25**
- SRM **5.2**
- Style **Blonde Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                     | Amount        | Yield | EBC |
|-------|--------------------------|---------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 3 kg (60%)    | 81 %  | 5   |
| Grain | Strzegom Pale Ale        | 1.25 kg (25%) | 79 %  | 6   |
| Grain | Vienna Malt              | 0.5 kg (10%)  | 78 %  | 8   |
| Grain | Biscuit Malt             | 0.25 kg (5%)  | 79 %  | 45  |

## Hops

| Use for | Name     | Amount | Time     | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil    | Tettnang | 30 g   | 60 min   | 4 %        |
| Boil    | Cascade  | 15 g   | 10 min   | 6 %        |
| Boil    | Simcoe   | 15 g   | 10 min   | 13.2 %     |
| Dry Hop | Citra    | 15 g   | 3 day(s) | 12 %       |

## Yeasts

| Name                    | Type | Form   | Amount | Laboratory  |
|-------------------------|------|--------|--------|-------------|
| Wyeast - London Ale III | Ale  | Liquid | 100 ml | Wyeast Labs |