

## #21 Blond Ale

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **21**
- SRM **4.7**
- 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **77 C**, Time **5 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **77C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (60%)	80 %	4
Grain	Carahell	0.5 kg (10%)	77 %	26
Grain	Strzegom enzymatyczny	0.5 kg (10%)	76 %	7
Grain	Płatki owsiane	1 kg (20%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	6.8 %
Boil	Chinook	30 g	10 min	8.5 %
Dry Hop	Azacca	90 g	3 day(s)	14 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Fining	Compac Cg	0.5 g	Boil	10 min