

American Blond Ale #4

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **22**
- SRM **3.9**
- Style **Blonde Ale**

Batch size

- Expected quantity of finished beer **21.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

Steps

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

Mash step by step

- Heat up **14.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **20.3 liter(s)** of **76C** water or to achieve **29.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (85.1%) | 80 % | 5 |
| Grain | Pszeniczny | 0.5 kg (10.6%) | 85 % | 4 |
| Grain | Caramel/Crystal Malt - 10L | 0.2 kg (4.3%) | 75 % | 20 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------|--------|----------|------------|
| Boil | Chinook | 25 g | 60 min | 8.5 % |
| Aroma (end of boil) | El Dorado | 50 g | 0 min | 15 % |
| Dry Hop | El Dorado | 50 g | 2 day(s) | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale K-97 | Ale | Slant | 200 ml | Fermentis |