

## 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  |