

American Blonde Ale #10

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **19**
- SRM **5.1**
- Style **Blonde Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **20.2 liter(s)**

Steps

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

Mash step by step

- Heat up **15.1 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **20.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (99%)	85 %	7
Grain	Weyermann Caramunich 3	0.05 kg (1%)	76 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	15 g	60 min	12.6 %
Aroma (end of boil)	Cascade	100 g	0 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1272 American Ale II	Ale	Liquid	1000 ml	Wyeast Labs