

## Blond ALE#55

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **24**
- SRM **4.8**
- Style **Blonde Ale**

### Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.4 liter(s)**
- Total mash volume **25 liter(s)**

### Steps

- Temp **51 C**, Time **20 min**
- Temp **63 C**, Time **30 min**
- Temp **70 C**, Time **30 min**
- Temp **77 C**, Time **15 min**

### Mash step by step

- Heat up **19.4 liter(s)** of strike water to **55.4C**
- Add grains
- Keep mash **20 min** at **51C**
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **70C**
- Keep mash **15 min** at **77C**
- Sparge using **19.1 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Paleale/pils Bydgoszcz	5 kg (90.1%)	80 %	4.5
Grain	Strzegom red ale	0.25 kg (4.5%)	75 %	70
Grain	Strzegom Pszeniczny	0.2 kg (3.6%)	81 %	6
Grain	Strzegom Karmel 50	0.1 kg (1.8%)	76 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	23 g	60 min	9.4 %
Boil	Puławski	25 g	20 min	3.5 %
Whirlpool	Puławski	25 g	0 min	3.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa hybrid	Ale	Dry	10 g	---

### Extras

Type	Name	Amount	Use for	Time
Other	płatki jęczmienne	400 g	Mash	60 min