

# BLOND ALE

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **35**
- SRM **3.5**
- Style **Blonde Ale**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **24.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

## Steps

- Temp **65 C**, Time **35 min**
- Temp **74 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15.8 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **35 min** at **65C**
- Keep mash **30 min** at **74C**
- Keep mash **10 min** at **78C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **24.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (77.8%)	81 %	4
Grain	Pszeniczny	1 kg (22.2%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	60 min	12 %
Boil	Citra	10 g	20 min	12 %
Boil	Cascade	10 g	15 min	6 %
Boil	Cascade	15 g	5 min	6 %
Dry Hop	Cascade	25 g	5 day(s)	6 %