

# Blond ALE

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- Gravity **12.6 BLG**
- ABV ---
- IBU **21**
- SRM **4.1**
- Style **Blonde Ale**

## Batch size

- Expected quantity of finished beer **26.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **30.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **30.6 liter(s)** of wort

## Fermentables

| Type  | Name        | Amount       | Yield | EBC |
|-------|-------------|--------------|-------|-----|
| Grain | Pilznieński | 5 kg (83.3%) | 81 %  | 4   |
| Grain | Pszeniczny  | 1 kg (16.7%) | 85 %  | 4   |

## Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | Cascade            | 10 g   | 60 min | 6.8 %      |
| Boil    | East Kent Goldings | 10 g   | 60 min | 4.8 %      |
| Boil    | Cascade            | 10 g   | 30 min | 6.8 %      |
| Boil    | Cascade            | 30 g   | 5 min  | 6.8 %      |
| Boil    | East Kent Goldings | 20 g   | 5 min  | 4.8 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |

## Notes

- Zmodyfikowana wersja przepisu z AlePiwo:
    - + 1.5kg pilznieńskiego
    - + East Kent Goldings
    - + 6.5l więcej oczekiwane piwa
- Jun 7, 2016, 10:30 PM*