

blonde

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **19**
- SRM **3.7**
- Style **Blonde Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5.6 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **33 liter(s)**

Steps

- Temp **67 C**, Time **15 min**
- Temp **66 C**, Time **15 min**

Mash step by step

- Heat up **28 liter(s)** of strike water to **70.1C**
- Add grains
- Keep mash **15 min** at **66C**
- Keep mash **15 min** at **67C**
- Sparge using **1.1 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|-------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (100%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|--------|------------|
| Boil | Cascade | 25 g | 30 min | 6 % |
| Whirlpool | Cascade | 25 g | 30 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |