

## Blonde Ale 2.0 (40l)

- Gravity **11.9 BLG**
- ABV ---
- IBU **21**
- SRM **5.2**
- Style **Blonde Ale**

### Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **30.5 liter(s)**
- Total mash volume **39.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5 kg (57.5%)	80 %	7
Grain	Strzegom Pilzneński	2 kg (23%)	80 %	4
Grain	Biscuit Malt	0.4 kg (4.6%)	79 %	50
Grain	Pszeniczny	0.7 kg (8%)	85 %	4
Grain	caramel pils	0.3 kg (3.4%)	75 %	5
Grain	Strzegom Wiedeński	0.3 kg (3.4%)	79 %	10

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	50 g	30 min	6.9 %
Boil	Centennial	40 g	5 min	8.9 %
Dry Hop	Centennial	80 g	6 day(s)	8.9 %
Dry Hop	Citra	60 g	6 day(s)	13.5 %
Dry Hop	Cascade	30 g	6 day(s)	6.9 %

### Yeasts

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