

# Blonde Ale

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **45**
- SRM **5.9**
- Style **Blonde Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **13.6 liter(s)**
- Total mash volume **17.6 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **13.6 liter(s)** of strike water to **71.6C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Viking malt	3.5 kg (87.5%)	80 %	5
Grain	Caramel Sweet Viking Malt	0.5 kg (12.5%)	75 %	62

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum DOMOWY	30 g	60 min	12 %
Aroma (end of boil)	Cascade	30 g	5 min	4.5 %

## Yeasts

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