

# King's Beer

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **18**
- SRM **3**
- Style **Blonde Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **22.2 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **16.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt	3.5 kg (63.1%)	--- %	3.3
Grain	Wheat	1.25 kg (22.5%)	--- %	3
Grain	Vienna	0.6 kg (10.8%)	--- %	---
Grain	Golden	0.2 kg (3.6%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Citr	35 g	10 min	12.7 %
Whirlpool	Galaxy	35 g	10 min	15 %
Dry Hop	Citra	20 g	4 day(s)	12.7 %
Dry Hop	Galaxy	20 g	4 day(s)	15 %
Dry Hop	Simcoe	20 g	4 day(s)	13.2 %
Dry Hop	Mosaic	20 g	4 day(s)	10 %

## Yeasts

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