

King's Beer

- 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 |