

# NZ BLOND ALE #1

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **23**
- SRM **3.2**
- Style **Blonde Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

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

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **20.1 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4 kg (88.9%)	82 %	4
Grain	Rye, Flaked	0.5 kg (11.1%)	78.3 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	30 g	40 min	8.4 %
Aroma (end of boil)	Motueka	50 g	0 min	7 %
Dry Hop	Motueka	50 g	2 day(s)	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale K-97	Ale	Slant	200 ml	Fermentis