

NZ BLOND ALE #1

- 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 |