

# Fresh Blonde Ale

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **24**
- SRM **5.1**
- Style **Blonde Ale**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **36.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **35 liter(s)**
- Total mash volume **42 liter(s)**

## Steps

- Temp **62 C**, Time **40 min**
- Temp **70 C**, Time **30 min**
- Temp **80 C**, Time **10 min**

## Mash step by step

- Heat up **35 liter(s)** of strike water to **66.2C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **30 min** at **70C**
- Keep mash **10 min** at **80C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **36.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	2 kg (28.6%)	80 %	8
Grain	Briess - Pilsen Malt	2 kg (28.6%)	80.5 %	2
Grain	Vienna Malt	1 kg (14.3%)	78 %	8
Grain	Bestmalz Carmel Pils	1 kg (14.3%)	75 %	5
Grain	Cara Blonde - Castle Malting	1 kg (14.3%)	78 %	20

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	15 g	55 min	10.5 %
Boil	Centennial	10 g	35 min	10.5 %
Boil	Cascade	15 g	20 min	6 %
Boil	Cascade	15 g	5 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Herb	Mech irlandzki	10 g	Boil	10 min

## Notes

- Na podstawie: <https://www.brewersfriend.com/homebrew/recipe/view/10594/centennial-blonde>  
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