

## French Ale #1

---

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **19**
- SRM **3.8**
- Style **Blonde Ale**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **20.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

### Fermentables

| Type  | Name                     | Amount      | Yield | EBC |
|-------|--------------------------|-------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 5 kg (100%) | 81 %  | 5   |

### Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Simcoe  | 15 g   | 60 min | 12.8 %     |
| Aroma (end of boil) | Triskel | 200 g  | 0 min  | 3.5 %      |

### Yeasts

| Name                          | Type | Form  | Amount | Laboratory |
|-------------------------------|------|-------|--------|------------|
| WLP001 - California Ale Yeast | Ale  | Slant | 200 ml | White Labs |