

18A American Blonde Ale oyl-091 mosaic

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **21**
- SRM **3.5**
- Style **Blonde Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **23.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4.3 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **22.3 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **18.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **23.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.5 kg (83.3%) | 80 % | 5 |
| Grain | Płatki owsiane | 0.4 kg (9.5%) | 60 % | 3 |
| Grain | Rice, Flaked | 0.3 kg (7.1%) | 70 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil | Mosaic | 10 g | 60 min | 10 % |
| Aroma (end of boil) | Mosaic | 40 g | 5 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------|------|--------|--------|------------|
| OYL-091 | Ale | Liquid | 100 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-------|--------|---------|--------|
| Water Agent | CaCl2 | 3 g | Mash | 60 min |
| Water Agent | CaSO4 | 2 g | Mash | 60 min |