

# American Blonde Ale #7

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **23**
- SRM **3.8**
- Style **Blonde Ale**

## Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- 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 **19.8 liter(s)** of **76C** water or to achieve **29.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Best Pale Malt	5 kg (100%)	78 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Simcoe	100 g	0 min	13.2 %
Aroma (end of boil)	Cascade PL	50 g	0 min	5.2 %
Boil	Chinook	30 g	60 min	7.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis