

# American Blonde Ale #9

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **19**
- SRM **4.2**
- 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 **65 C**, Time **60 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- 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 - Maris Otter | 5 kg (100%) | 81 %  | 6   |

## Hops

| Use for             | Name     | Amount | Time     | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Aroma (end of boil) | Exp 2/20 | 100 g  | 0 min    | 7.6 %      |
| Dry Hop             | Exp 2/20 | 100 g  | 0 day(s) | 7.6 %      |
| Boil                | Chinook  | 25 g   | 60 min   | 7.6 %      |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 200 ml | Fermentis  |