

# American blonde

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **69**
- SRM **4.7**
- Style **Blonde Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **22.9 liter(s)**

## Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **17.8 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

| Type  | Name                   | Amount         | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 4.5 kg (88.2%) | 80 %  | 7   |
| Grain | Barley, Flaked         | 0.5 kg (9.8%)  | 70 %  | 4   |
| Grain | Briess LME - Munich    | 0.1 kg (2%)    | 78 %  | 16  |

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Apollo  | 30 g   | 60 min | 17 %       |
| Aroma (end of boil) | Glacier | 50 g   | 15 min | 5.5 %      |
| Whirlpool           | Apollo  | 25 g   | 0 min  | 17 %       |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |

## Extras

| Type    | Name       | Amount | Use for | Time   |
|---------|------------|--------|---------|--------|
| Finning | Irish moss | 4 g    | Boil    | 15 min |