

Blond ALE#55

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **24**
- SRM **4.8**
- Style **Blonde Ale**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.4 liter(s)**
- Total mash volume **25 liter(s)**

Steps

- Temp **51 C**, Time **20 min**
- Temp **63 C**, Time **30 min**
- Temp **70 C**, Time **30 min**
- Temp **77 C**, Time **15 min**

Mash step by step

- Heat up **19.4 liter(s)** of strike water to **55.4C**
- Add grains
- Keep mash **20 min** at **51C**
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **70C**
- Keep mash **15 min** at **77C**
- Sparge using **19.1 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Paleale/pils Bydgoszcz | 5 kg (90.1%) | 80 % | 4.5 |
| Grain | Strzegom red ale | 0.25 kg (4.5%) | 75 % | 70 |
| Grain | Strzegom Pszeniczny | 0.2 kg (3.6%) | 81 % | 6 |
| Grain | Strzegom Karmel 50 | 0.1 kg (1.8%) | 76 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|--------|------------|
| Boil | lunga | 23 g | 60 min | 9.4 % |
| Boil | Puławski | 25 g | 20 min | 3.5 % |
| Whirlpool | Puławski | 25 g | 0 min | 3.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------|------|------|--------|------------|
| Gozdawa hybrid | Ale | Dry | 10 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-------------------|--------|---------|--------|
| Other | płatki jęczmienne | 400 g | Mash | 60 min |