

## Blonde ale

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **28**
- SRM **5.1**
- Style **Blonde Ale**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

### Fermentables

| Type  | Name                          | Amount        | Yield | EBC |
|-------|-------------------------------|---------------|-------|-----|
| Grain | Maris Otter Crisp             | 5 kg (94.3%)  | 83 %  | 6   |
| Grain | Weyermann - Acidulated Malt   | 0.1 kg (1.9%) | 80 %  | 6   |
| Grain | Weyermann - Light Munich Malt | 0.2 kg (3.8%) | 82 %  | 14  |

### Hops

| Use for             | Name                  | Amount | Time   | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil                | Saaz (Czech Republic) | 50 g   | 60 min | 4.5 %      |
| Aroma (end of boil) | Saaz (Czech Republic) | 25 g   | 5 min  | 4.5 %      |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safeale K 97 | Ale  | Dry  | 11.5 g | Fermentis  |

### Extras

| Type   | Name       | Amount | Use for | Time   |
|--------|------------|--------|---------|--------|
| Fining | Irish moss | 5 g    | Boil    | 15 min |