

# Hoppy Blond

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **32**
- SRM **4.3**
- Style **Blonde Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	5 kg (80.6%)	80.5 %	2
Grain	Briess - Carapils Malt	0.5 kg (8.1%)	74 %	3
Grain	Amber Malt	0.2 kg (3.2%)	75 %	43
Grain	Carahell	0.5 kg (8.1%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	EXP	30 g	60 min	7.4 %
Boil	EXP	30 g	15 min	7.4 %
Boil	EXP	20 g	5 min	7.4 %
Boil	EXP	20 g	0 min	7.4 %