

# LEM | Magnum/Chinook Blond Ale (by BYO)

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **32**
- SRM **4.2**
- Style **Blonde Ale**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **0 %**
- Size with trub loss **19 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **19.2 liter(s)**

## Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.3 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **76C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **19.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Malt Pale Ale	4.3 kg (100%)	81 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	11.6 %
Boil	Chinook	9 g	60 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast 1056 - American Ale	Ale	Liquid	125 ml	Wyeast Labs
WLP001 - California Ale Yeast	Ale	Liquid	40 ml	White Labs
Safale US-05	Ale	Dry	11.5 g	Fermentis