

## 18A American Blonde Ale oyl-091 mosaic

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **21**
- SRM **3.5**
- Style **Blonde Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **23.5 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4.3 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **22.3 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

### Mash step by step

- Heat up **18.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **23.5 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.5 kg (83.3%) | 80 %  | 5   |
| Grain | Płatki owsiane       | 0.4 kg (9.5%)  | 60 %  | 3   |
| Grain | Rice, Flaked         | 0.3 kg (7.1%)  | 70 %  | 2   |

### Hops

| Use for             | Name   | Amount | Time   | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil                | Mosaic | 10 g   | 60 min | 10 %       |
| Aroma (end of boil) | Mosaic | 40 g   | 5 min  | 10 %       |

### Yeasts

| Name    | Type | Form   | Amount | Laboratory |
|---------|------|--------|--------|------------|
| OYL-091 | Ale  | Liquid | 100 ml | ---        |

### Extras

| Type        | Name  | Amount | Use for | Time   |
|-------------|-------|--------|---------|--------|
| Water Agent | CaCl2 | 3 g    | Mash    | 60 min |
| Water Agent | CaSO4 | 2 g    | Mash    | 60 min |