

## American Blond Ale (K)

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **21**
- SRM **5.1**
- 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 **90 min**
- Evaporation rate **15 %/h**
- Boil size **29.4 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **23 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **2 min**

### Mash step by step

- Heat up **18.4 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **29.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	CastleMalting - Pilsneński	4 kg (74.1%)	81 %	3.5
Grain	CastleMalting - Biscuit Malt	0.5 kg (9.3%)	79 %	45
Grain	Castlemalting - Cara Clair	0.1 kg (1.9%)	78 %	4
Sugar	Candi Sugar, Clear	0.5 kg (9.3%)	78.3 %	2
Sugar	Corn Sugar (Dextrose)	0.3 kg (5.6%)	100 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvign	10 g	60 min	11 %
Aroma (end of boil)	Nelson Sauvign	10 g	10 min	11 %
Aroma (end of boil)	Nelson Sauvign	20 g	5 min	11 %
Aroma (end of boil)	Nelson Sauvign	10 g	2 min	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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Hornindal	Ale	Slant	20 ml	priv
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## Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	2 g	Mash	82 min
Water Agent	Kwas fosforowy 75%	3 g	Mash	82 min
Flavor	Cukier kandyzowany	500 g	Boil	10 min
Flavor	Glukoza	300 g	Boil	10 min
Fining	WHIRLFLOC	1.25 g	Boil	5 min
Water Agent	Witamina C	1 g	Bottling	---
Fining	Żelatyna wieprzowa	3 g	Secondary	3 day(s)

## Notes

- 50% wody zdemineralizowanej.  
 Parametry oczekiwane  
 Calcium (ppm)50-100  
 Magnesium (ppm)0-30  
 Alkalinity as CaCO30-80  
 Sulfate (ppm)100-200  
 Chloride (ppm)50-100  
 Sodium (ppm)<100  
 Residual Alkalinity(-)60-0

Parametry po modyfikacji  
 Calcium (ppm)80  
 Magnesium (ppm)6  
 Alkalinity as CaCO362  
 Sulfate (ppm)136  
 Chloride (ppm)59  
 Sodium (ppm)26  
 Residual Alkalinity1  
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