

american blonde

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **27**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 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 **66C**
- Keep mash **0 min** at **78C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	4 kg (80%)	81 %	5
Grain	Strzegom Wiedeński	0.5 kg (10%)	79 %	10
Grain	Amber Malt	0.25 kg (5%)	75 %	43
Grain	Pszeniczny	0.25 kg (5%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	25 g	60 min	8.1 %
Boil	Cascade	15 g	10 min	8.1 %
Aroma (end of boil)	Cascade	10 g	0 min	8.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis