

# Blond Ale

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **24**
- SRM **3.9**
- Style **Blonde Ale**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **45 C**, Time **0 min**
- Temp **53 C**, Time **10 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **48.1C**
- Add grains
- Keep mash **0 min** at **45C**
- Keep mash **10 min** at **53C**
- Keep mash **45 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (83.3%)	80 %	5
Grain	Strzegom Pszeniczny	1 kg (16.7%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	25 g	60 min	7.1 %
Boil	Oktawia	20 g	30 min	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew US-05	Ale	Slant	150 ml	---