

Blonde ale

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **32**
- SRM **4.3**

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 **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

Steps

- Temp **52 C**, Time **1 min**
- Temp **63 C**, Time **75 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **14.3 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **1 min** at **52C**
- Keep mash **75 min** at **63C**
- Keep mash **5 min** at **78C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (63.2%)	80 %	4
Grain	Strzegom Golden Ale	1 kg (21.1%)	80 %	12
Grain	Pszoniczny	0.5 kg (10.5%)	85 %	4
Grain	Weyermann - Carapils	0.25 kg (5.3%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	75 min	12.2 %
Boil	Oktawia	20 g	10 min	7.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safbrew BE-256	Ale	Dry	11.5 g	---