

# Double hopped american blonde ale

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **51**
- SRM **5.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

## Steps

- Temp **50 C**, Time **20 min**
- Temp **68 C**, Time **80 min**

## Mash step by step

- Heat up **21.6 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **20 min** at **50C**
- Keep mash **80 min** at **68C**
- Sparge using **21 liter(s)** of **76C** water or to achieve **35.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (69.4%)	80 %	5
Grain	Pszeniczny	1.5 kg (20.8%)	85 %	4
Grain	Strzegom Karmel 30	0.7 kg (9.7%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13.5 %
Aroma (end of boil)	Equinox	30 g	10 min	13.1 %
Aroma (end of boil)	El Dorado	30 g	10 min	15 %
Whirlpool	Equinox	30 g	5 min	13.1 %
Whirlpool	El Dorado	30 g	5 min	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	9 g	Fermentis