

# Resolution Blonde Ale

- Gravity **10 BLG**
- ABV **4 %**
- IBU **25**
- SRM **3.5**
- Style **Blonde Ale**

## Batch size

- Expected quantity of finished beer **18.9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.17 liter(s) / kg**
- Mash size **6.6 liter(s)**
- Total mash volume **8.3 liter(s)**

## Steps

- Temp **65.6 C**, Time **60 min**

## Mash step by step

- Heat up **6.6 liter(s)** of strike water to **71.1C**
- Add grains
- Keep mash **60 min** at **65.6C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **24 liter(s)** of wort

## Fermentables

| Type        | Name                            | Amount          | Yield | EBC |
|-------------|---------------------------------|-----------------|-------|-----|
| Dry Extract | Dry Extract (DME) - Extra Light | 1.36 kg (46.1%) | 95 %  | 6   |
| Grain       | Briess - Carapils Malt          | 0.34 kg (11.5%) | 74 %  | 3   |
| Grain       | Caramel/Crystal Malt - 10L      | 0.23 kg (7.8%)  | 75 %  | 20  |
| Grain       | Vienna Malt                     | 0.45 kg (15.2%) | 78 %  | 8   |
| Grain       | Pale Malt (2 Row) US            | 0.57 kg (19.4%) | 79 %  | 4   |

## Hops

| Use for | Name       | Amount  | Time   | Alpha acid |
|---------|------------|---------|--------|------------|
| Boil    | Centennial | 7.09 g  | 55 min | 10 %       |
| Boil    | Centennial | 7.09 g  | 35 min | 10 %       |
| Boil    | Cascade    | 14.17 g | 20 min | 6.3 %      |
| Boil    | Cascade    | 14.17 g | 5 min  | 6.3 %      |

## Yeasts

| Name                          | Type | Form   | Amount  | Laboratory |
|-------------------------------|------|--------|---------|------------|
| WLP039 - Nottingham Ale Yeast | Ale  | Liquid | 29.6 ml | White Labs |