

# 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