

## American Blond Ale #4

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **22**
- SRM **3.9**
- Style **Blonde Ale**

### Batch size

- Expected quantity of finished beer **21.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.7 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**

### Mash step by step

- Heat up **14.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **20.3 liter(s)** of **76C** water or to achieve **29.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (85.1%)	80 %	5
Grain	Pszeniczny	0.5 kg (10.6%)	85 %	4
Grain	Caramel/Crystal Malt - 10L	0.2 kg (4.3%)	75 %	20

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	60 min	8.5 %
Aroma (end of boil)	El Dorado	50 g	0 min	15 %
Dry Hop	El Dorado	50 g	2 day(s)	15 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale K-97	Ale	Slant	200 ml	Fermentis