

# american blonde

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **27**
- SRM **5.1**
- Style **Blonde Ale**

## 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **0 min** at **78C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                     | Amount       | Yield | EBC |
|-------|--------------------------|--------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 4 kg (80%)   | 81 %  | 5   |
| Grain | Strzegom Wiedeński       | 0.5 kg (10%) | 79 %  | 10  |
| Grain | Amber Malt               | 0.25 kg (5%) | 75 %  | 43  |
| Grain | Pszeniczny               | 0.25 kg (5%) | 85 %  | 4   |

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Cascade | 25 g   | 60 min | 8.1 %      |
| Boil                | Cascade | 15 g   | 10 min | 8.1 %      |
| Aroma (end of boil) | Cascade | 10 g   | 0 min  | 8.1 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |