

# American Blonde Ale

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **25**
- SRM **3.9**
- Style **Blonde Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

## Steps

- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **50 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount       | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Viking Pilsner malt | 4.2 kg (75%) | 82 %  | 4   |
| Grain | Viking Wheat Malt   | 1.4 kg (25%) | 83 %  | 5   |

## Hops

| Use for             | Name       | Amount | Time   | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil                | Cascade PL | 15 g   | 60 min | 5.2 %      |
| Boil                | Cascade PL | 8 g    | 30 min | 5.2 %      |
| Aroma (end of boil) | Cascade PL | 5 g    | 15 min | 5.2 %      |
| Aroma (end of boil) | Oktawia    | 10 g   | 15 min | 7.1 %      |
| Aroma (end of boil) | Oktawia    | 15 g   | 5 min  | 7.1 %      |
| Boil                | Oktawia    | 10 g   | 60 min | 7.1 %      |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | Fermentis  |