

American Blonde Ale

- 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