

# Blond ale 2021

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **28**
- SRM **3.8**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4 kg (80%)	82 %	4
Grain	Viking Pale Ale malt	1 kg (20%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	30 min	12 %
Boil	Saaz (Czech Republic)	10 g	30 min	4.5 %
Aroma (end of boil)	Simcoe	5 g	20 min	13.2 %
Aroma (end of boil)	Ahtanum	5 g	20 min	5 %
Aroma (end of boil)	Cascade PL	5 g	20 min	5.2 %
Boil	Citra	2 g	20 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11.5 g	Fermentis