

Blonde Ale 2.0 (40l)

- Gravity **11.9 BLG**
- ABV ---
- IBU **21**
- SRM **5.2**
- Style **Blonde Ale**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **30.5 liter(s)**
- Total mash volume **39.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|---------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 5 kg (57.5%) | 80 % | 7 |
| Grain | Strzegom Pilzneński | 2 kg (23%) | 80 % | 4 |
| Grain | Biscuit Malt | 0.4 kg (4.6%) | 79 % | 50 |
| Grain | Pszeniczny | 0.7 kg (8%) | 85 % | 4 |
| Grain | caramel pils | 0.3 kg (3.4%) | 75 % | 5 |
| Grain | Strzegom Wiedeński | 0.3 kg (3.4%) | 79 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil | Cascade | 50 g | 30 min | 6.9 % |
| Boil | Centennial | 40 g | 5 min | 8.9 % |
| Dry Hop | Centennial | 80 g | 6 day(s) | 8.9 % |
| Dry Hop | Citra | 60 g | 6 day(s) | 13.5 % |
| Dry Hop | Cascade | 30 g | 6 day(s) | 6.9 % |

Yeasts

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