

# Blondie

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **45**
- SRM **5.5**
- Style **Blonde Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt     | 4.5 kg (95.7%) | 80 %  | 7   |
| Grain | Caramel/Crystal Malt - 40L | 0.2 kg (4.3%)  | 74 %  | 79  |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnum | 30 g   | 60 min | 13.5 %     |

## Yeasts

| Name                            | Type | Form  | Amount | Laboratory      |
|---------------------------------|------|-------|--------|-----------------|
| Mangrove Jack's -M15 Empire Ale | Ale  | Slant | 200 ml | Mangrove Jack's |