

Double hopped american blonde ale

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **51**
- SRM **5.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

Steps

- Temp **50 C**, Time **20 min**
- Temp **68 C**, Time **80 min**

Mash step by step

- Heat up **21.6 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **20 min** at **50C**
- Keep mash **80 min** at **68C**
- Sparge using **21 liter(s)** of **76C** water or to achieve **35.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (69.4%) | 80 % | 5 |
| Grain | Pszeniczny | 1.5 kg (20.8%) | 85 % | 4 |
| Grain | Strzegom Karmel 30 | 0.7 kg (9.7%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------|--------|--------|------------|
| Boil | Magnum | 20 g | 60 min | 13.5 % |
| Aroma (end of boil) | Equinox | 30 g | 10 min | 13.1 % |
| Aroma (end of boil) | El Dorado | 30 g | 10 min | 15 % |
| Whirlpool | Equinox | 30 g | 5 min | 13.1 % |
| Whirlpool | El Dorado | 30 g | 5 min | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 9 g | Fermentis |