

Perfect blonde

- Gravity **14 BLG**
- ABV ---
- IBU **56**
- SRM **5.3**
- 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 **2.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **21 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4 kg (66.7%)	80 %	7
Grain	Weyermann - Bohemian Pilsner Malt	1.5 kg (25%)	81 %	4
Grain	Briess - 2 Row Carapils Malt	0.25 kg (4.2%)	75 %	3
Grain	Munich malt	0.25 kg (4.2%)	--- %	14

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Millennium	35 g	60 min	15.5 %
Aroma (end of boil)	Millennium	15 g	0 min	15.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
M54 california lager	Lager	Dry	10 g	Mangrove jacks