

UK #1

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **24**
- SRM **4.7**
- Style **Blonde Ale**

Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Steps

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

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **18.6 liter(s)** of **76C** water or to achieve **29.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 5 kg (89.3%) | 85 % | 7 |
| Grain | Rice, Flaked | 0.6 kg (10.7%) | 70 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Simcoe | 20 g | 60 min | 12.7 % |
| Aroma (end of boil) | Admiral | 300 g | 0 min | 14.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------|------|--------|---------|-------------|
| Wyeast - 1272 American Ale II | Ale | Liquid | 1000 ml | Wyeast Labs |