

American Blond Ale #5

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **21**
- SRM **3.5**
- Style **Blonde Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **20 min** at **72C**
- Sparge using **19.1 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (100%)	82 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	60 min	8.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
US West Coast	Ale	Dry	10 g	Gozdawa

Extras

Type	Name	Amount	Use for	Time
Other	hopzoil eldorado	1 g	Secondary	1 day(s)